美味しんぼ

18

雁屋 哲・花咲アキラ

スピリッツコミックス好評発売中！

美味しんぼ（雁屋哲・花咲アキラ）… 1 ～42集
YAWARA！（浦沢直樹）……全29巻
神の左手悪魔の右手（楳図かずお）… 1 ～ 6 集
男樹（本宮ひろ志）…… 1 ～ 6 集
出直しといで！（一色まこと）……全 6 巻
以蔵のキモチ（佐藤宏之）…… 1 ～ 3 集
14歳（楳図かずお）…… 1 ～11集
イオナ（澤井健）……全 9 巻
りびんぐゲーム（星里もちる）……全10巻
俺節（土田世紀）……全 9 巻
ＤＩＮＯ〈ディーノ〉（柳沢きみお）… 1 ～ 7 集
ギャラリーフェイク（細野不二彦）… 1 ～ 2 集
ワタナベ（窪之内英策）……全 3 巻
やったろうじゃん!!（原秀則）…… 1 ～ 6 集
僕らはみんな生きている（一色伸幸・山本直樹）…全 4 巻
トラキーヨ（吉田聡）…… 1 ～ 5 集
ショウ！（くじらいいく子）…… 1 ～ 3 集
東京大学物語（江川達也）…… 1 ～ 2 集
ヤングマン（六田登）…… 1 ～ 2 集
いいひと。（高橋しん）…… 1 集
月下の棋士（能條純一）…… 1 集
100億の男（国友やすゆき）…… 1 集

装丁／海野一雄
カバー・フォト／菊地和男

美味しんぼ

18 生肉勝負!!

作・雁屋 哲
画・花咲アキラ

BIG COMICS
美味しんぼ
18
生肉勝負!!
作・雁屋 哲
画・花咲アキラ

小学館
BC1408

BIG COMICS

美味しんぼ

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生肉勝負!!

作・雁屋 哲　画・花咲アキラ

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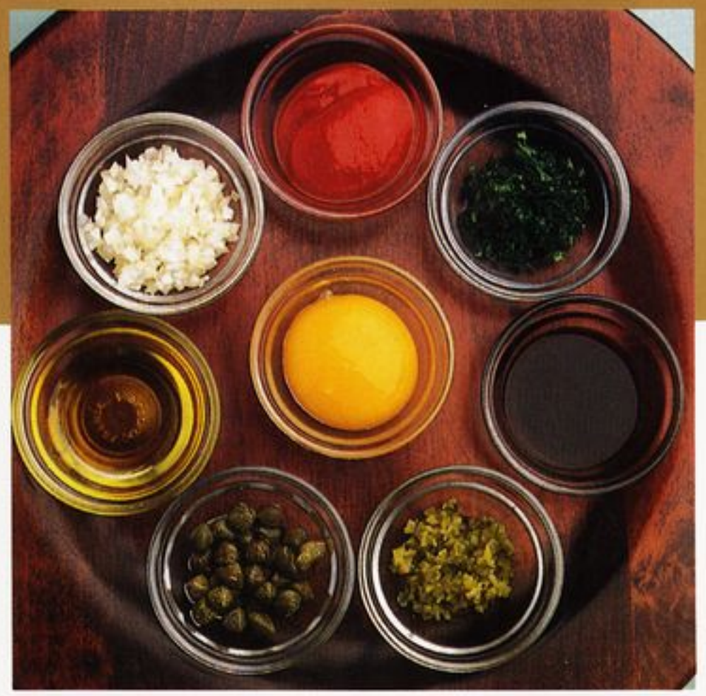

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雁屋 哲 / 花咲アキラ 著作集

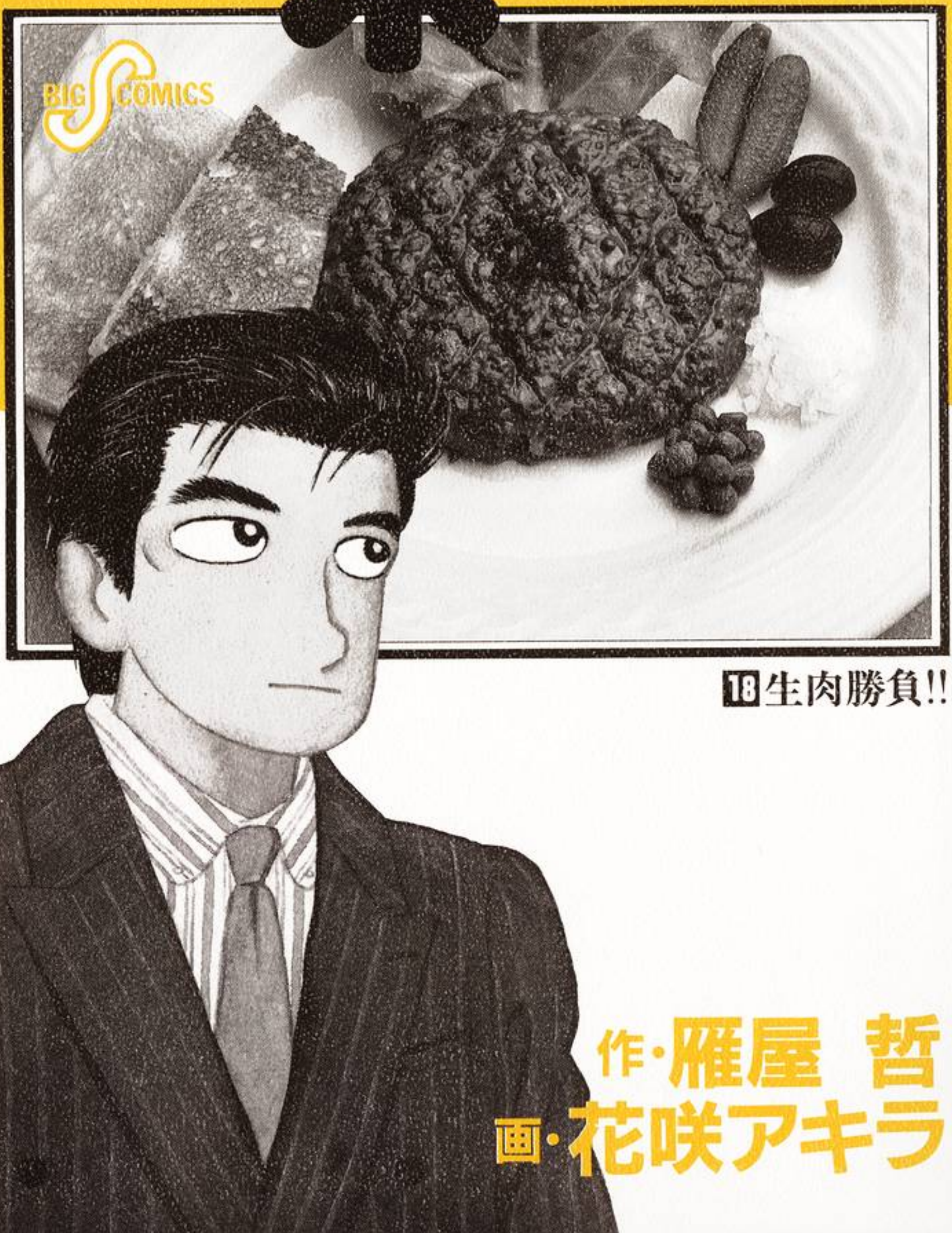
■ビッグコミックス

美味しんぼ……1～42集発売中

■スピリッツコミックス好評発売中！■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
F〈エフ〉（六田登）……全28巻
かぼちゃ白書（六田登・タモツ）……全1巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全6巻
OFFERED（小池一夫・池上遼一）……全4巻
MONEY MOON（石坂啓）……全3巻
スローニン（吉田聡）……全4巻
両国花錦闘士（岡野玲子）……全4巻
ZERO（松本大洋）……全2巻
ハーフな分だけ（星里もちる）……全2巻
りざべーしょんプリーズ（細野不二彦）全2巻
あどりぶシネ倶楽部（細野不二彦）……全1巻
うにばーしてぃBOYS（細野不二彦）　全1巻
座・スターダスト（国友やすゆき）…全1巻
美紅・舞子（西村しのぶ）……全1巻
なぜか笑介（聖日出夫）……全29巻
ツルモク独身寮（窪之内英策）……全11巻
原色恋愛図鑑（松苗あけみ）……全1巻
天使派リョウ（狩撫麻礼・中村真理子）……全10巻
ギィルティ（狩撫麻礼・中村真理子）…全3巻
ジパング少年（いわしげ孝）……全15巻
BOYS OF SUMMER（三田紀房）……全1巻
マドンナ（くじらいいく子）……全22巻
花男（松本大洋）……全3巻
青い春—松本大洋短編集（松本大洋）……全1巻
スイートルーム（小池一夫・香川大八）……全4巻

美味しんぼ（おいしんぼ）



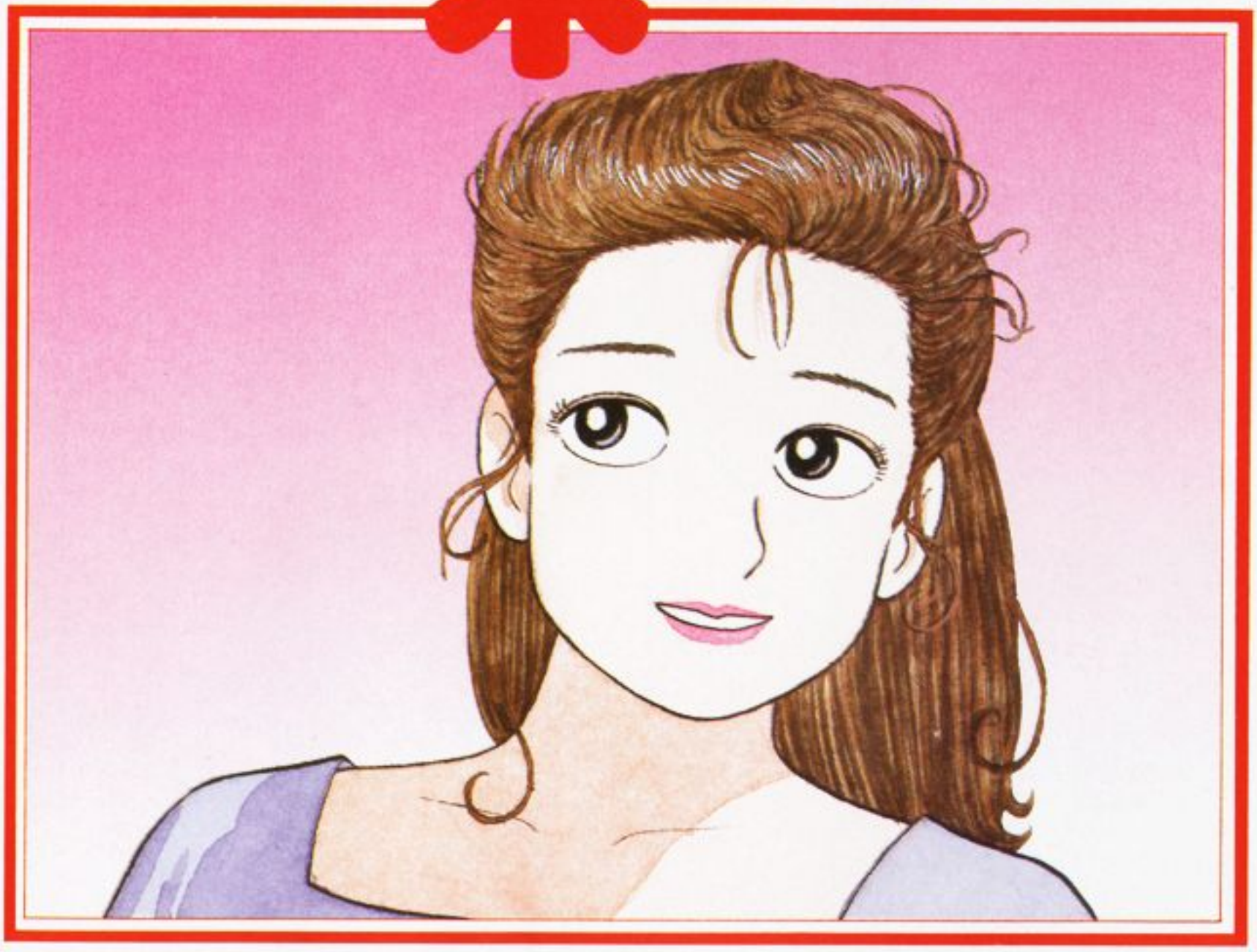
18 生肉勝負!!

作・雁屋 哲
画・花咲アキラ

18生肉勝負!!

■タルタル・ステーキ　馬肉（または牛肉）の赤身をきざんでたたき、玉ネギ、オリーブオイル、ケッパー、キュウリのピクルス等で味をつけたもの。ライ麦パンなどのトーストを添える。調理／ドデュ・ダーンドTEL03-573-2730

美味(おい)しんぼ



美味(おい)しんぼ

18 生肉勝負!!

第1話 生肉勝負〈前編〉……3
生肉勝負〈後編〉……25
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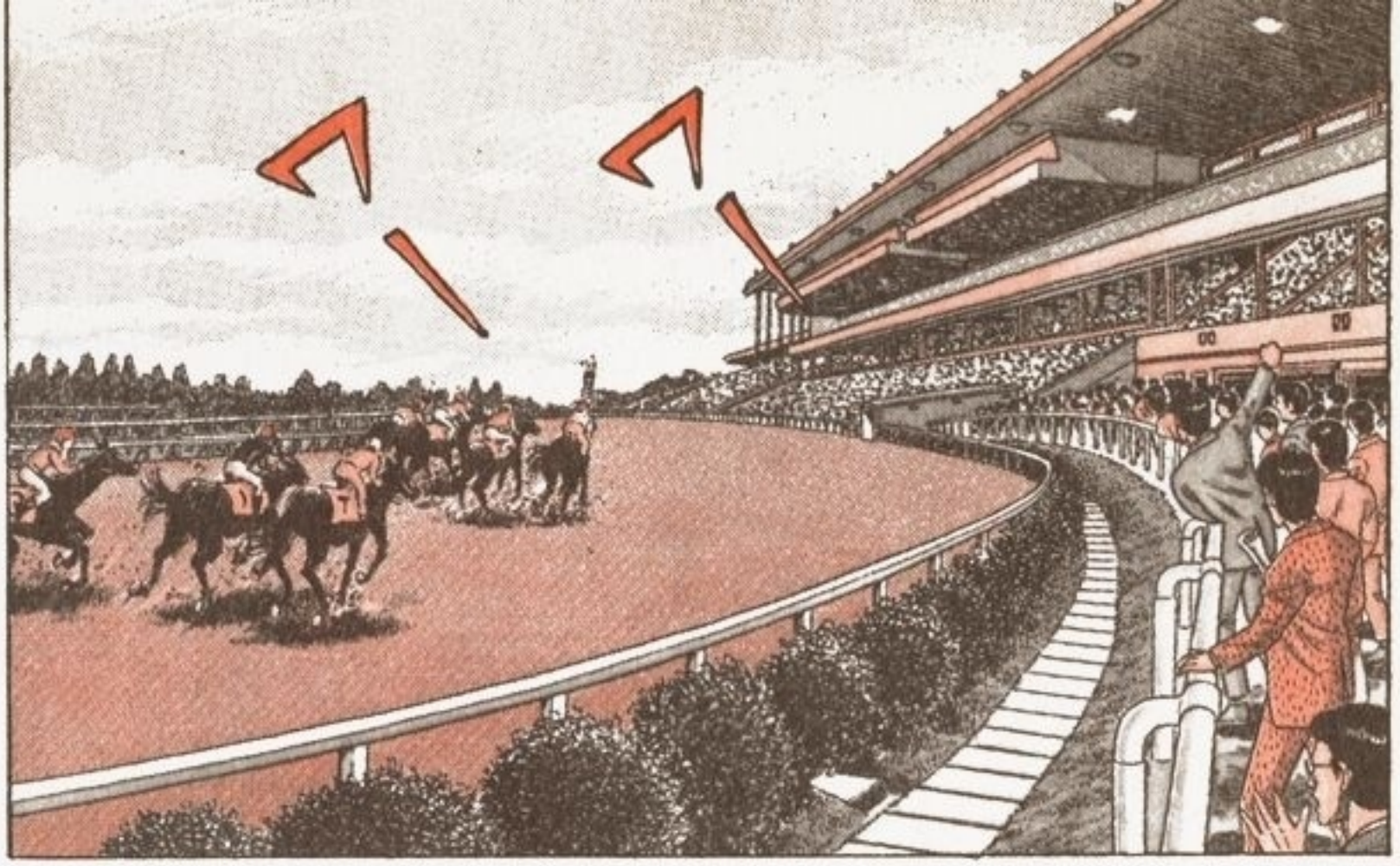
第1話

生肉勝負!!

〈前編〉

2

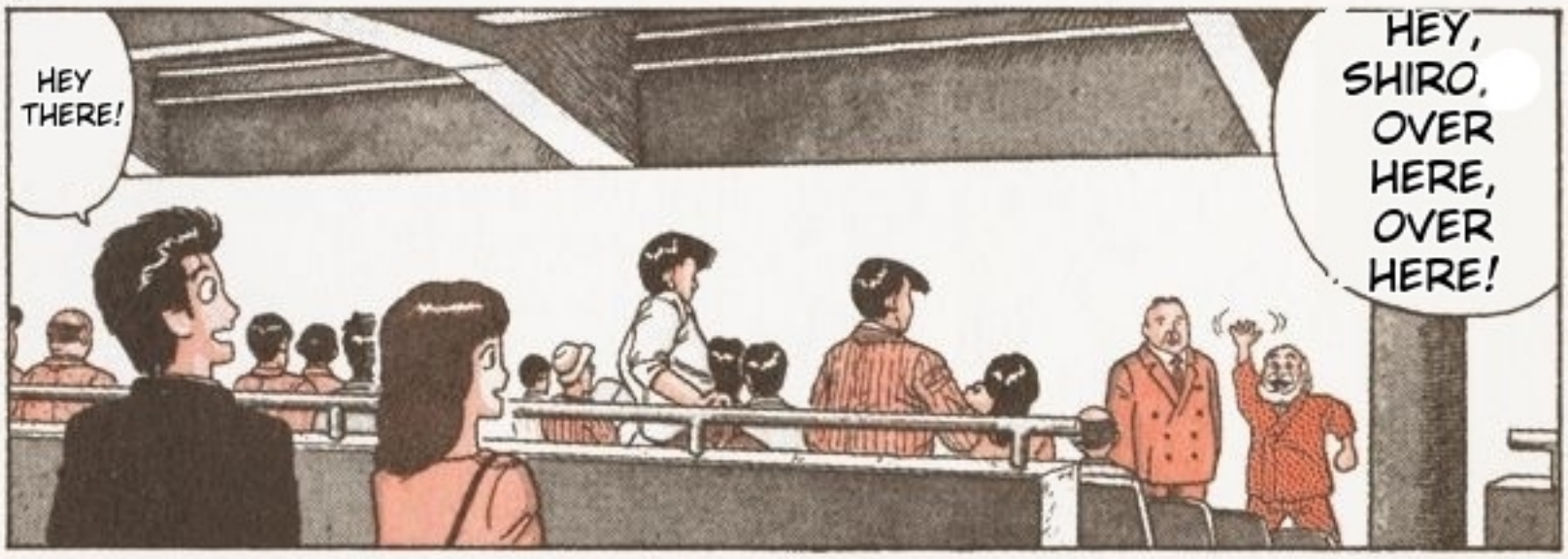


REMEMBER, YOU PROMISED TO QUIT HORSE RACING UNTIL THE 'ULTIMATE MENU' IS READY?!
DON'T EVEN THINK ABOUT IT...

オヒト…

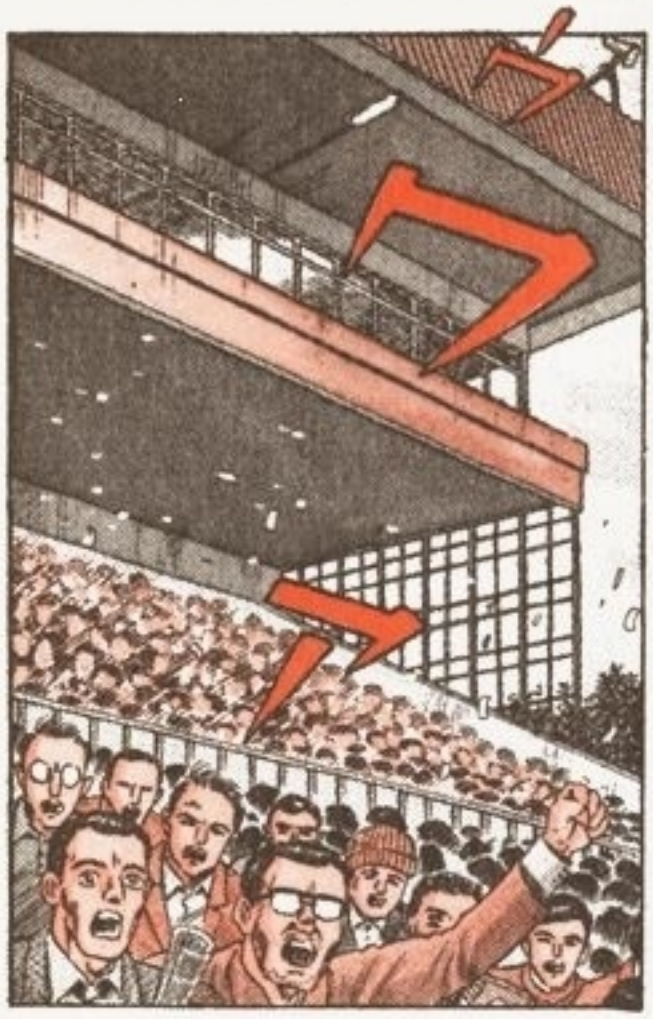
MY HEART IS RACING WITH EXCITEMENT!
AH, IT'S BEEN AGES SINCE I LAST SET FOOT IN THE RACETRACK!

2


HEY THERE!
HEY, SHIRO, OVER HERE, OVER HERE!

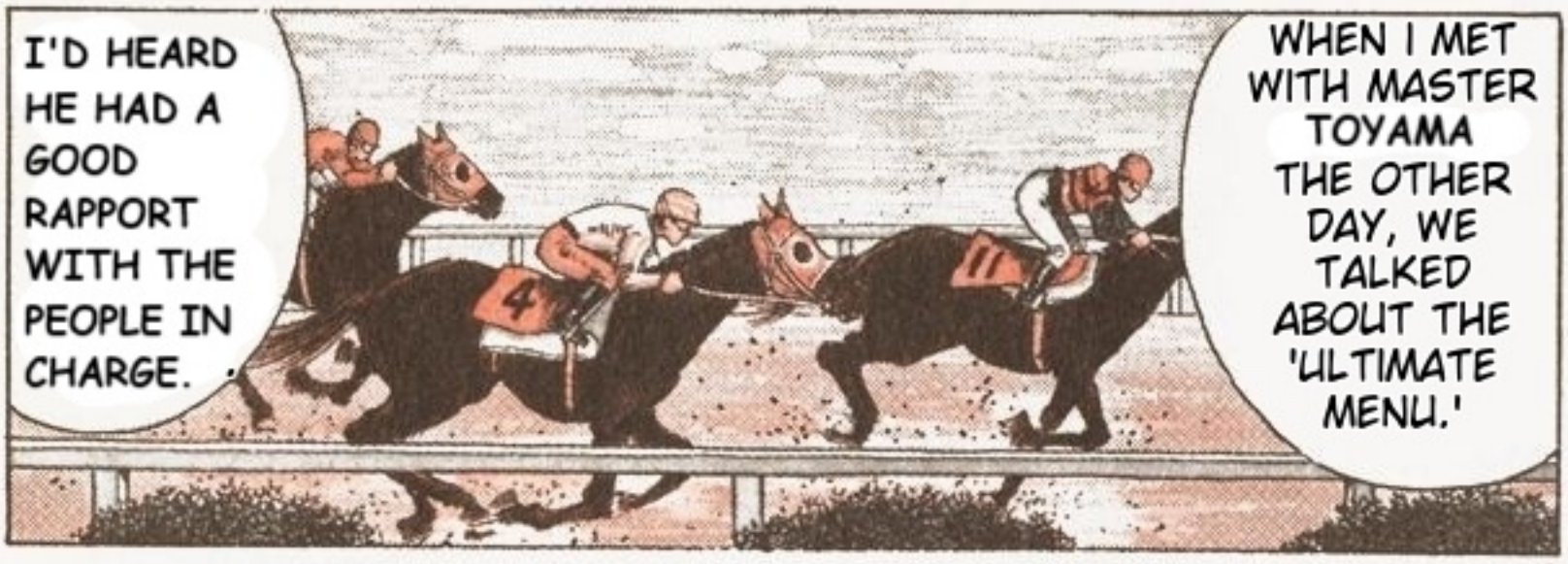
4

DELICIOUS!

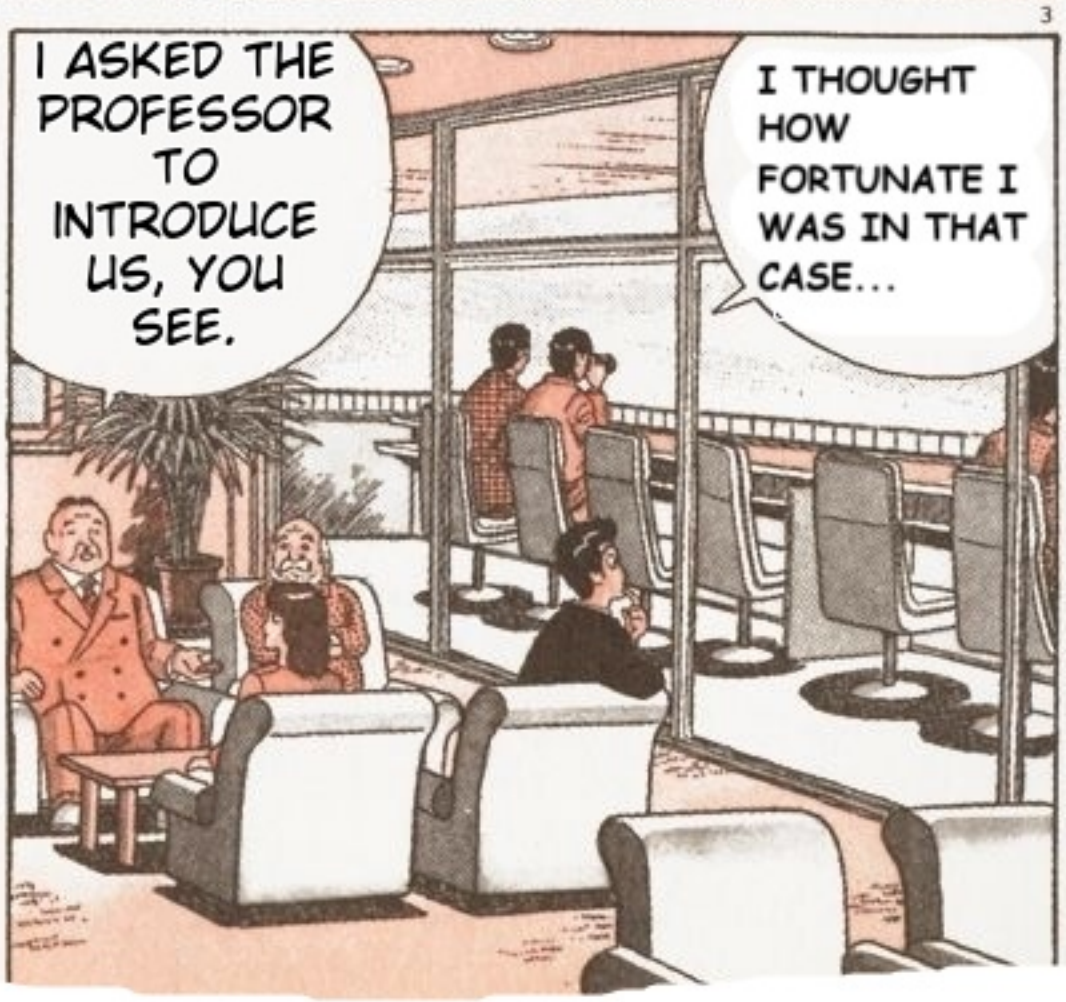


I'D LIKE TO THANK YOU BOTH FOR MEETING WITH ME HERE...
THIS GENTLEMAN HERE IS NONE OTHER THAN PRESIDENT FUJIMA OF FUJIMA INDUSTRIES.

THANK YOU SO MUCH!
I FIND YOUR NEWSPAPER'S 'ULTIMATE MENU' QUITE FASCINATING, I MUST SAY.


I'D HEARD HE HAD A GOOD RAPPORT WITH THE PEOPLE IN CHARGE.
WHEN I MET WITH MASTER TOYAMA THE OTHER DAY, WE TALKED ABOUT THE 'ULTIMATE MENU.'

ACTUALLY, WE'RE PLANNING TO RENOVATE PART OF THE TOKYO RACECOURSE AND ESTABLISH A NEW DINING HALL!


I ASKED THE PROFESSOR TO INTRODUCE US, YOU SEE.
I THOUGHT HOW FORTUNATE I WAS IN THAT CASE...

INDEED, THE CURRENT CAFETERIA IS JUST APPALLING IN BOTH FOOD QUALITY AND CUSTOMER SERVICE.

OH, NOW THAT'S A SPLENDID ARRANGEMENT!

WE, THE OWNERS' ASSOCIATION, HAVE DECIDED TO BRAINSTORM SOME IMPROVEMENT IDEAS.

THE PREVIOUS CAFETERIA DIDN'T HAVE THE BEST REPUTATION WITH THE GENERAL PATRONS,

I'VE BEEN APPOINTED AS THE MENU COORDINATOR FOR THE NEWLY ESTABLISHED CAFETERIA COMMITTEE.

ISN'T IT LIKELY THAT ANYONE WOULD COME UP WITH A SIMILAR MENU ANYWAY...?

BUT WITHIN THE RACECOURSE CAFETERIA, THERE SHOULD BE SOME PRICE RESTRICTIONS, RIGHT?

SO, SHIRO, THE TASK OF CRAFTING THE MENU FALLS TO YOU.

HMM...

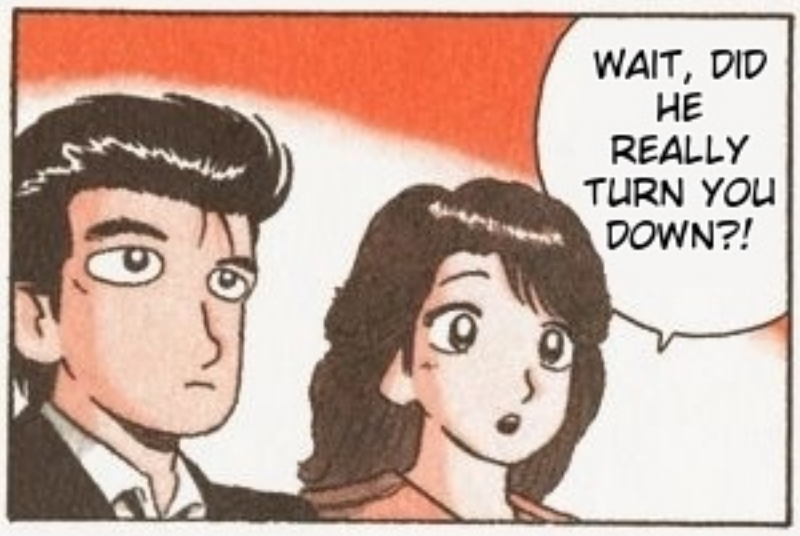
YŪZAN?!

WE TRUST YOU WITH THE WESTERN ONE, WHILE THE JAPANESE WILL BE HANDLED BY YŪZAN.

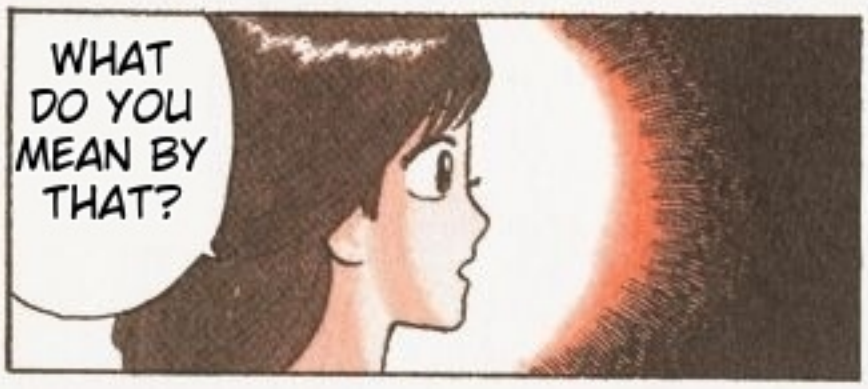
FUJIUMA AND THE OTHERS ARE CONTEMPLATING TWO SEPARATE DINING OPTIONS: ONE JAPANESE-STYLE AND ONE WESTERN-STYLE.

HEH, HOW AMUSING THAT BOTH YOU AND YOURFATHER ARE SAYING THE SAME THING!

DELICIOUS!


WAIT, DID HE REALLY TURN YOU DOWN?!

BUT YŪZAN OUTRIGHT REFUSED!
I JUST WISHED YŪZAN COULD HAVE FELT THE SAME PASSION THAT FUJIMA HAD...


WHAT DO YOU MEAN BY THAT?

I DIDN'T EVEN GET TO THE POINT OF BEING REJECTED.
WELL, NOT QUITE, TOYAMA-SENSEI...
HUH?

WELL, THAT'S...

バ
ン

理料洋
伝家

IN FACT, I HAVE A SPECIAL REQUEST FOR YOU, MASTER KAIBARA.

LET'S HEAR IT.

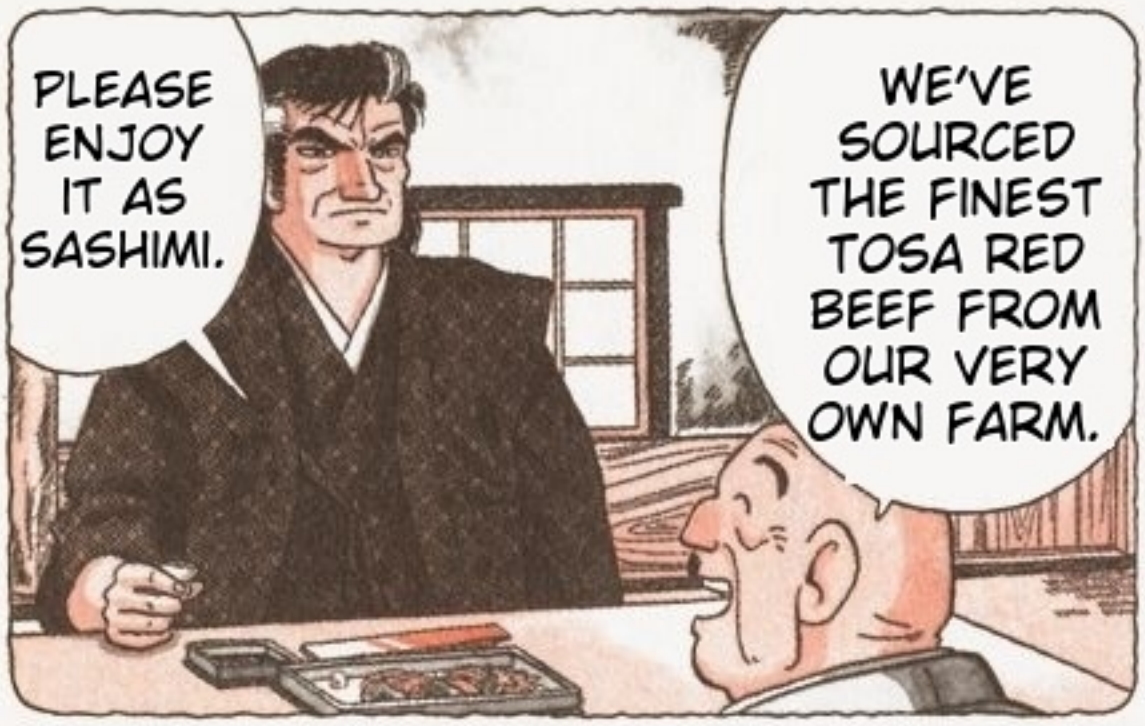
OH, NO, NO.

THANK YOU EVER SO MUCH FOR TAKING TIME OUT OF YOUR BUSY SCHEDULE TO JOIN US TODAY.

AH, BUT FIRST, LET'S RAISE A GLASS.

6

DELICIOUS!


PLEASE ENJOY IT AS SASHIMI.
WE'VE SOURCED THE FINEST TOSA RED BEEF FROM OUR VERY OWN FARM.

!

HOWEVER, I'M CONFIDENT THAT THIS BEEF SASHIMI WILL TRULY DELIGHT YOU!
はっはっ

I PONDERED ENDLESSLY ON HOW TO BRING A SMILE TO YOUR FACE!
WITH YOU BEING SUCH A DISTINGUISHED GUEST, IT REALLY MADE ME THINK HARD ABOUT WHAT TO OFFER YOU...

I CAN'T POSSIBLY ENTERTAIN SUCH A REQUEST.
FUJIMA-SAN, YOU LACK THE QUALIFICATIONS TO HOST ANYONE.
WHAAAT?!

?

EXCUSE ME!
P-PROFESSOR KAIBARA!!! W-WAIT A MOMENT, PLEASE!
.....
OH MY, IS THAT WHAT HAPPENED?!
WHAT ON EARTH COULD HE HAVE FOUND UNAPPEALING...?
I DON'T UNDERSTAND...
I TRIED TO IMPRESS PROFESSOR KAIBARA BY PREPARING THE FINEST BEEF...

DELICIOUS!

ドド ドド

WITHOUT EVEN TAKING A BITE, JUST LOOKING AT IT...

AH-WHAT AN ANNOYING OLD COOT! WHAT THE HECK IS YOUR DEAL?!
WHOOOA-HO-HO-HO, INDEED!

AHEM, AHEM...
WELL...

ドドド

ALL THIS CHATTER, AND YOU'RE JUST EGGING ME ON TO PICK A FIGHT, AREN'T YOU?!

YOU'RE JUST ITCHING TO SHOW THAT OLD MAN WHAT YOU'VE GOT, AREN'T YOU?
HEH, I CAN SEE YOUR NOSE TWITCHING LIKE A LITTLE RABBIT...
HEY! SERIOUSLY, WHAT ARE YOU THINKING?!

HA HA HA, GOT YOU!
UGH... HONESTLY!

I WANT TO KNOW THAT!

THUS, THERE MUST BE SOME SOLID JUSTIFICATION BEHIND YUZAN'S ANGER TOWARDS FUJIMA.

YUZAN MAY BE A MAN WHO SEES OTHERS AS MERE PAWNS, BUT HE NEVER ACTS WITHOUT REASON.

NOW, THAT'S A JOKE WORTH SHARING...

.....

I'M JUST NOT INTERESTED IN SUCH THINGS.

プイ

I TOO AM DYING TO UNCOVER THAT REASON!

THIS FLOOR IS THE VIP SECTION! ONLY A HANDFUL OF SPECIAL TICKETS ARE ISSUED FOR ANYONE BUT OWNERS AND INSIDERS.

OF COURSE!

YOU HAVE TO LINE UP BEFORE DAWN TO GET A GOOD SPOT.

OH, REALLY...

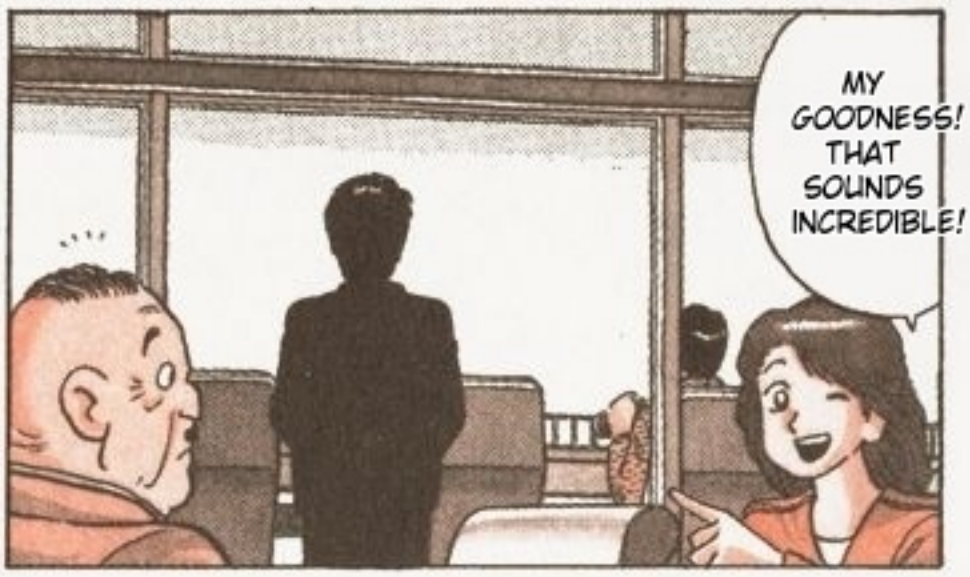
BUT HE'S ACTUALLY A FERVENT HORSE RACING ENTHUSIAST!

YAMAOKA MAY BE TAKING A BREAK FROM RACING NOW,

THE VIEW HERE IS ABSOLUTELY STUNNING; IT'S THE PERFECT SPOT TO WATCH THE RACES!

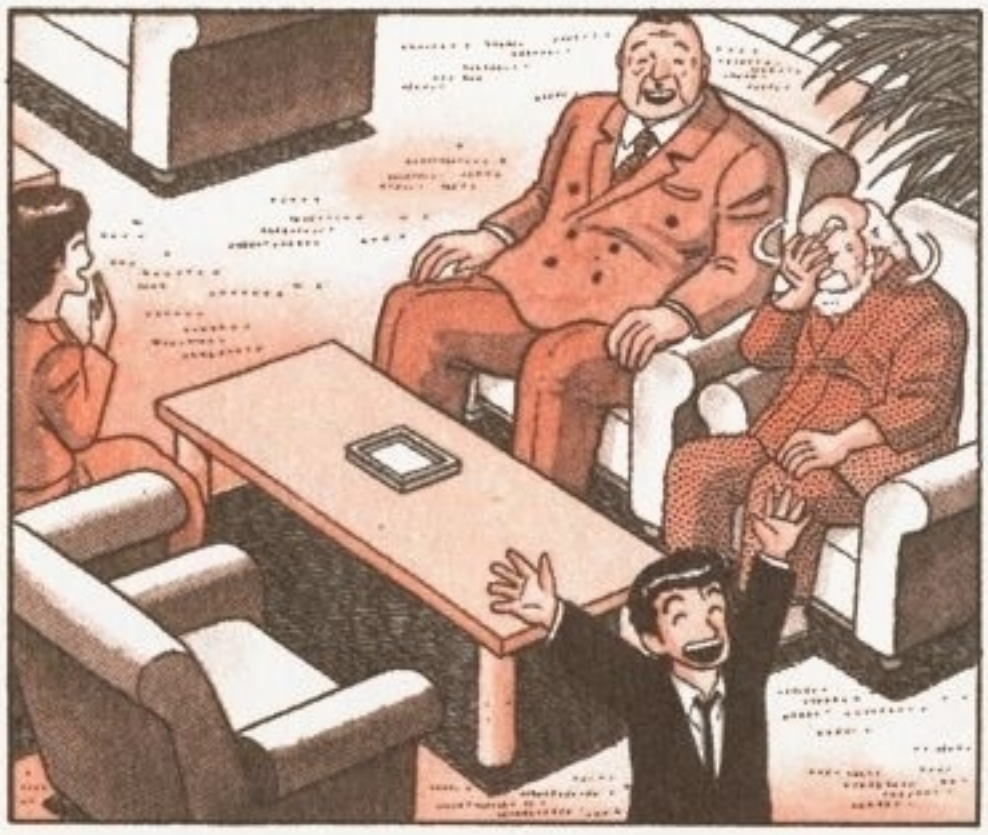
DELICIOUS!

AHEM.


MY GOODNESS! THAT SOUNDS INCREDIBLE!

ABSOLUTELY!
IS IT REALLY, TRULY TRUE?!

I'LL MAKE SURE YOU CAN ALWAYS ACCESS THE SPECIAL SEATS!
I DON'T KNOW WHY YOU'RE TAKING A BREAK FROM HORSE RACING, BUT LET ME KNOW WHEN YOU'RE READY TO JUMP BACK IN.
WHAT?! IS THAT FOR REAL?!



I'D LOVE TO TRY IT JUST ONCE!
THE TOP-NOTCH SASHIMI MADE FROM THE FINEST BEEF THAT FUJIMA-SAN TALKS ABOUT,

IT'S THE FINEST SASHIMI MADE FROM THE BEST BEEF.

I'VE PREPARED EXACTLY THE SAME CUT I SERVED TO PROFESSOR KAIBARA. THE OTHER DAY.

WHAT DO YOU THINK?...

THE RED MEAT ADORNED WITH WHITE MARBLING CREATES A STUNNING MASTERPIECE!

OH MY! THIS IS A MAGNIFICENT DISPLAY OF MARBLING!

HOW COULD YOU POSSIBLY RESIST IT WITHOUT EVEN PICKING UP YOUR CHOPSTICKS?!

THERE'S NOTHING BETTER THAN THIS, IT'S THE ULTIMATE BEEF!

WHAAAT?!

I SEE NOW, IT'S NO WONDER THAT YŪZAN IS FURIOUS.

DELICIOUS!

13

SINCE THEN, I'VE BEEN STUDYING UP ON VARIOUS THINGS...

I CAN'T WAIT TO SEE WHAT YOU'VE GOT PLANNED TO REDO!

HA HA! FUJIMA-SAN, YOU SAID YOU WANTED TO TRY AGAIN, SO HERE I AM!

TODAY, WE SHALL WITNESS THE FRUITS OF YOUR LABOR, I PRESUME.

I SEE NOW.

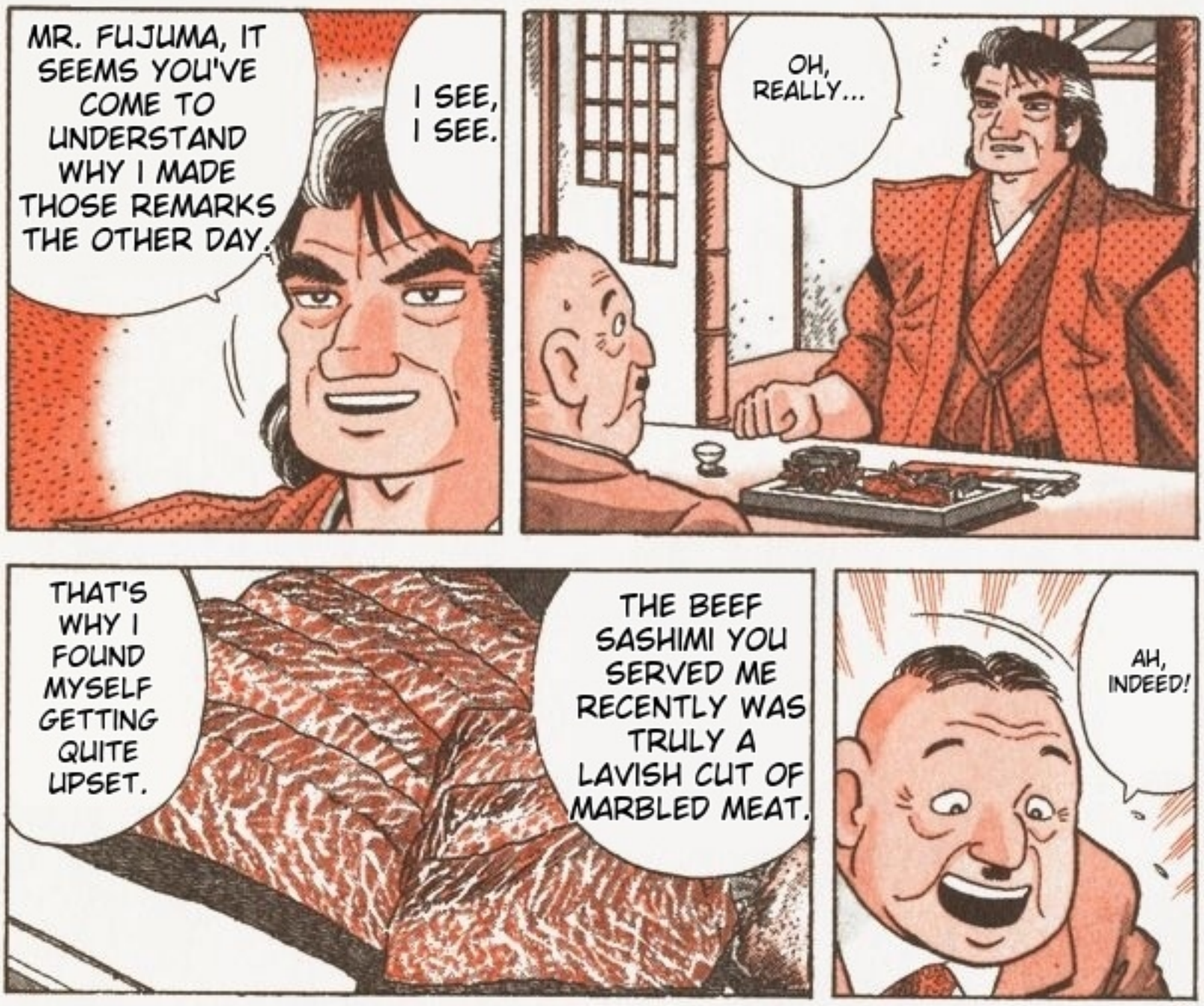
AH, I TRULY APPRECIATE YOUR KIND WORDS.

I BROUGHT THIS IN FROM MY FARM. IT'S THE FINEST SASHIMI FROM THE BEST RED CATTLE!

NOTHING HAS CHANGED AT ALL, HAS IT?!

WHAT?! THIS IS JUST LIKE WHAT WE HAD THE OTHER DAY!

DELICIOUS!



15

BUT TUNA FAT MELTS AT LOWER TEMPERATURES, CREATING A LUSCIOUS SENSATION ON THE TONGUE, BURSTING WITH SWEETNESS...

WHEN SERVED COLD, SASHIMI JUST CLINGS TO YOUR TEETH LIKE WAX, OFFERING NO REAL TASTE AT ALL.

BUT THE THING IS, BEEF FAT ONLY MELTS AT HIGHER TEMPERATURES.

16

YOU MENTIONED HAVING A FAVOR TO ASK OF ME...

HMM, THIS IS SOME FINE MEAT. TO INDULGE IN SUCH EXQUISITE BEEF SASHIMI, I SIMPLY CANNOT LEAVE WITHOUT OFFERING SOMETHING IN RETURN.

THE FOLLY OF DEVOTION TO MARBLED BEEF HAS REACHED ITS PEAK HERE.

I TRULY DIDN'T GRASP THE REAL DEPTH OF MEAT'S FLAVOR...

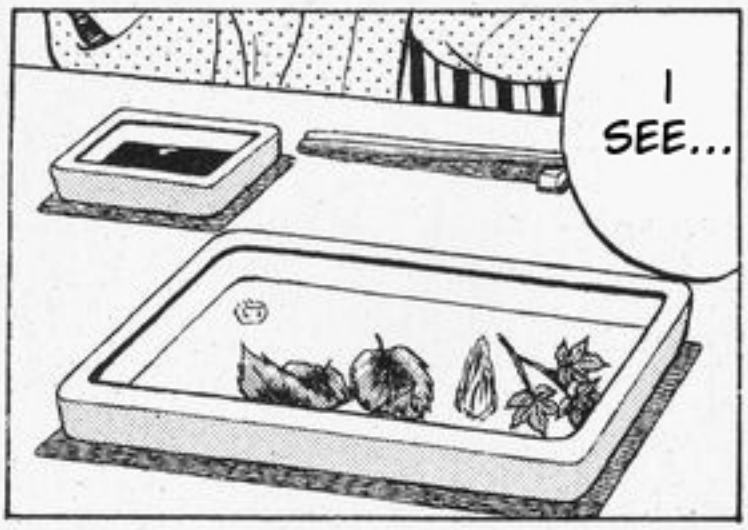
YOU SPEAK THE TRUTH; I WAS CONVINCED THAT MARBLED MEAT WAS THE PINNACLE OF BEEF...

DELICIOUS!

AND I AM EAGER TO ENLIST YOUR EXPERTISE IN THIS MATTER.
ALRIGHT!

LET'S HEAR IT.

BUT WHAT WESTERN CUISINE?
I HEAR YOU PLAN TO CREATE A WESTERN MENU ALONGSIDE YOUR JAPANESE DISHES,


I SEE...

I AM WELL AWARE THAT YOU ARE COMPETING WITH THE 'SUPREME MENU' LAUNCHED BY TEITO NEWSPAPER...
WHEN I CONSULTED WITH MASTER TOYAMA, HE KINDLY INTRODUCED ME TO SOMEONE FROM THE TOZAI NEWS.

ACTUALLY, I WAS HOPING TO TAP INTO THE WISDOM OF THE PERSON IN CHARGE OF THE 'ULTIMATE MENU' OVER THERE...

WHAT?! THE TOZAI NEWS?!

I THOUGHT I COULD NO LONGER COUNT ON YOU.

THE REASON I TURNED TO THE TOZAI NEWSPAPER WAS THAT THE OTHER DAY I INCURRED YOUR WRATH, MASTER KAIBARA.

THAT OLD MAN, HONESTLY...

W-WAIT... SO MASTER TOYAMA IS INVOLVED IN THIS TOO...

THANK YOU SO MUCH!

IS THAT TRUE, MASTER KAIBARA?

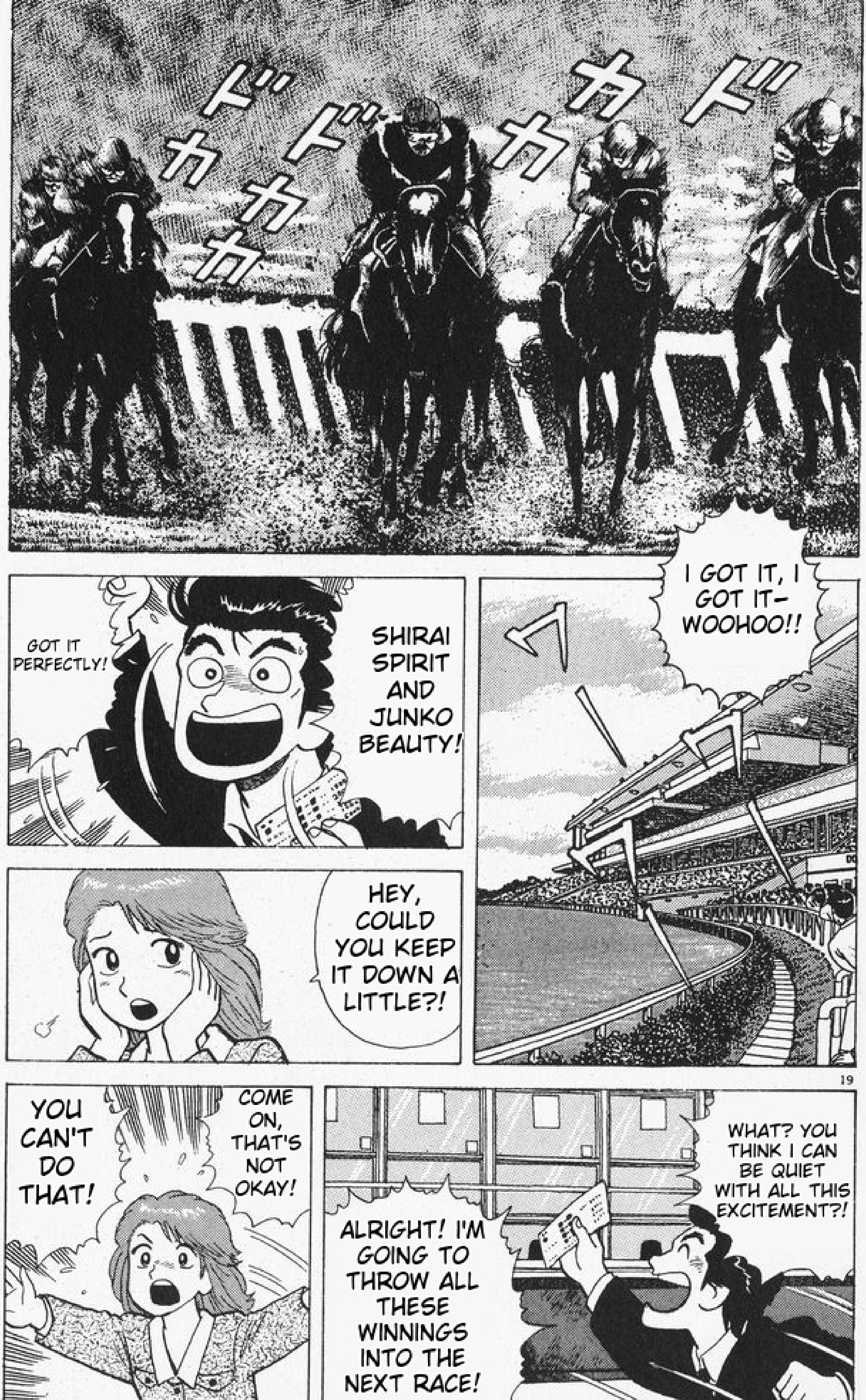
NO, LET THE TOZAI NEWSPAPER HANDLE THE WESTERN-STYLE RESTAURANT.

IF YOU FIND IT UNACCEPTABLE, I'LL WITHDRAW FROM THE TOZAI NEWSPAPER.

NOW I CLEARLY UNDERSTAND WHO INSTRUCTED YOU TO SERVE ME RAW BEEF TODAY.

I'LL MAKE SURE TO GIVE MY ATTENTION TO THE JAPANESE RESTAURANT.

EH...


I GOT IT, I GOT IT— WOOHOO!!
SHIRAI SPIRIT AND JUNKO BEAUTY!
GOT IT PERFECTLY!
HEY, COULD YOU KEEP IT DOWN A LITTLE?!
19
WHAT? YOU THINK I CAN BE QUIET WITH ALL THIS EXCITEMENT?!
ALRIGHT! I'M GOING TO THROW ALL THESE WINNINGS INTO THE NEXT RACE!
COME ON, THAT'S NOT OKAY!
YOU CAN'T DO THAT!

HAND IT OVER! I'LL TAKE CARE OF IT MYSELF!

SHUT UP ALREADY! PAYING OFF DEBTS WOULD JUST RUIN A MAN'S REPUTATION!

I'LL USE IT TO PAY OFF ALL THE DEBTS PILING UP EVERYWHERE!

W-WHOA, YOU THIEF!

AH...

EEK!

I-I'M SO SORRY!

OH, MR. YAMAOKA!!

DELICIOUS!

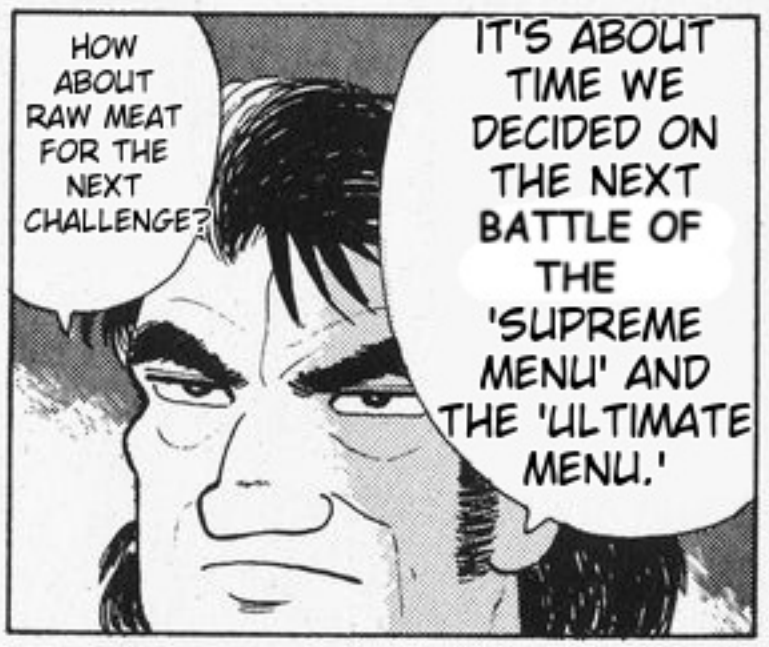
WHAT?
IT SEEMS YOU'VE BEEN WHISPERING SWEET NOTHINGS INTO FUJIMA'S EAR, PUFFING YOURSELF UP LIKE A PEACOCK. SUCH A SHALLOW FOOL!

HUH?
IF YOU REALLY KNOW, THEN SHOW ME.

HMPH, TALK ALL YOU WANT!!

I CAN HARDLY BELIEVE YOU TRULY UNDERSTAND MEAT.

BUT THERE'S NO WAY YOU ACTUALLY GRASP THE ESSENCE OF RAW MEAT.
THAT'S RIGHT. YOU GOT A LITTLE TOO CHEEKY AND POKED FUN AT ME ABOUT THE BEEF SASHIMI.
AND I INTEND TO EXPOSE THAT AND LAY IT BARE FOR ALL TO SEE.


HOW ABOUT RAW MEAT FOR THE NEXT CHALLENGE?
IT'S ABOUT TIME WE DECIDED ON THE NEXT BATTLE OF THE 'SUPREME MENU' AND THE 'ULTIMATE MENU.'

RAW MEAT?

THAT'S ALL I NEED TO HEAR!

ENOUGH WITH THE CHATTER, JUST TELL ME: ARE YOU IN OR OUT?!

HOW DARE YOU...!

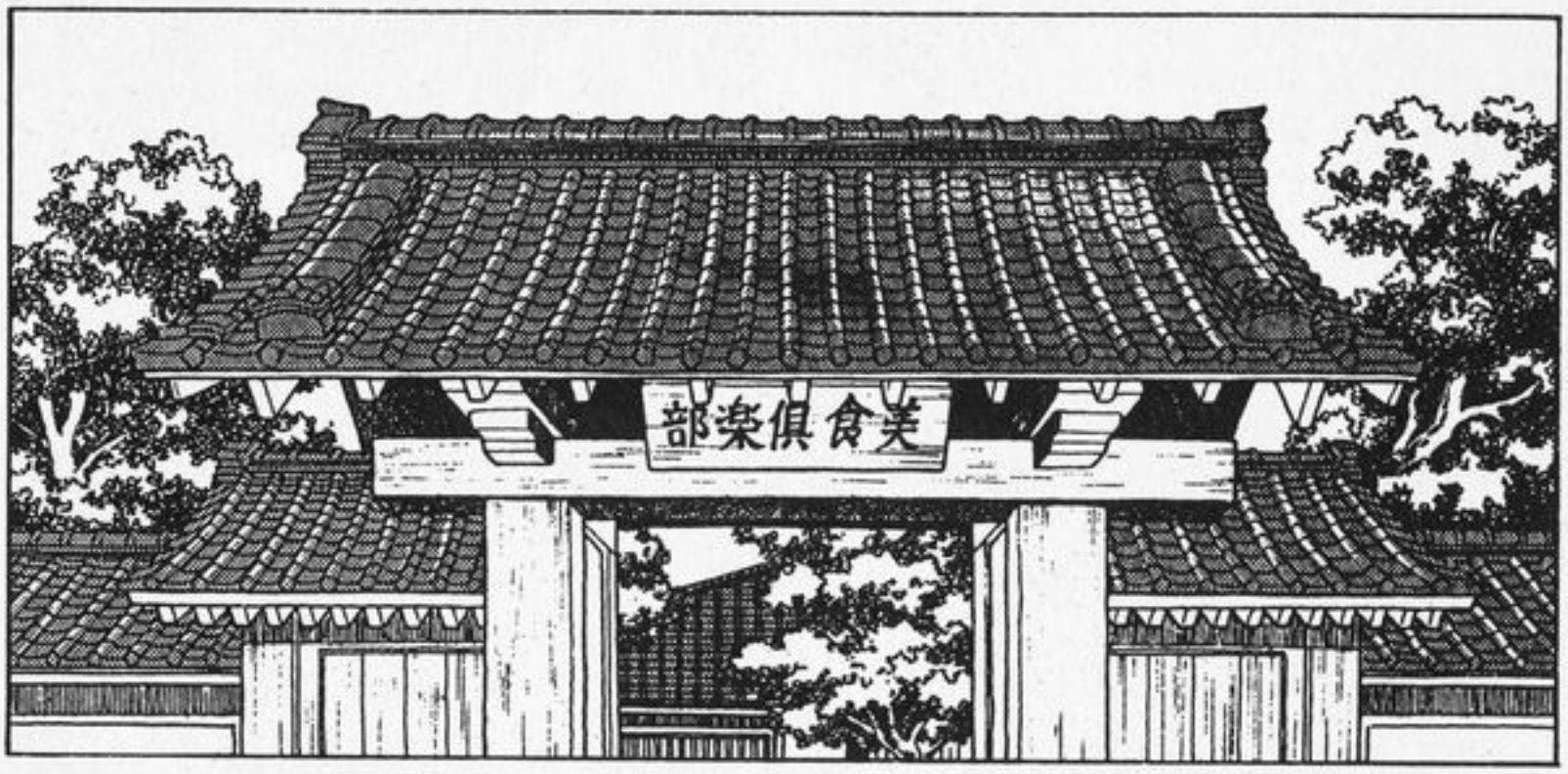
I'M GOING TO EMBARRASS YOU...

HMPH... I'LL SHOW YOU WHO'S BOSS!

.....

第1話

生内勝負!!〈後編〉


美食倶楽部

A REQUEST?

I HAVE A SPECIAL REQUEST REGARDING THE USE OF RAW MEAT.
FOR THE UPCOMING SHOWDOWN BETWEEN THE 'SUPREME MENU' AND THE 'ULTIMATE MENU,'

RYOZO.

2

DELICIOUS!

IS THERE REALLY A COMPELLING REASON TO LEAPFROG OVER ALL THOSE EAGER CONTENDERS TO BRING THIS MAN INTO THE KITCHEN?

YES!

THERE MUST BE DOZENS WAITING TO FILL THAT CHEF'S POSITION.

HE ASPIRES TO WORK AS A CHEF IN THIS GOURMET CLUB.

I AM YOSHIO SHIMOMURA, A FRIEND OF RYOZO.

FUELED BY A FIERY PASSION FOR MEAT DISHES, HE HAS HONED HIS SKILLS IN VARIOUS KITCHENS AND, DESPITE HIS YOUTH, WIELDS AN IMPRESSIVE CULINARY PROWESS.

ACTUALLY, SHIMOMURA IS THE SON OF A BUTCHER, SO HE KNOWS MEAT INSIDE AND OUT, PLUS-

WITH EXCEPTIONAL INSTINCTS AND SKILLS, IT'S OFTEN EASIER TO NURTURE A YOUNG, INEXPERIENCED INDIVIDUAL. THAT'S ALSO WHY I CHOSE RYOZO.

WHAT A CHEF NEEDS ISN'T AGE OR EXPERIENCE, BUT RATHER AN INNATE SENSE AND TALENT.

HE'S TRAINED IN VARIOUS KITCHENS, YOU SAY?

3

I KNOW I AM STILL YOUNG, BUT I CARE DEEPLY ABOUT BEEF. EVERYONE THINKS I'M QUIRKY FOR IT.

I DON'T NEED A MAN WHO THINKS AGE ALONE MAKES YOU GREAT.

HMPH, EVERYONE JUST KEEPS REPEATING THE SAME OLD LINE!

SHIMOMURA TRAVELED FROM ONE RESTAURANT TO ANOTHER IN SEARCH OF THE PERFECT DISH!

SENSEI! SHIMOMURA IS NOT THAT KIND OF MAN!

AND HE RESOLVED THAT HE CAN ONLY CHASE HIS CULINARY IDEALS UNDER MASTER KAIBARA!

4

I... I AM DEDICATED TO MASTERING MEAT CUISINE...

DO YOU REALLY HAVE CONFIDENCE IN YOUR MEAT DISHES?

SHIMOMURA, IS IT?

DELICIOUS!

THANK YOU!!!

YOU WON'T GET OFF EASY.
BUT MARK MY WORDS, IF YOU FALL BEHIND SHIRO,

IF YOU DO WELL, I MIGHT JUST LET YOU JOIN THE GOURMET CLUB.
HMPH... ALRIGHT. THIS TIME, YOU AND RYOZO WILL TACKLE THE RAW MEAT DISH TOGETHER.

SAVE YOUR GRATITUDE FOR AFTER YOU'VE BESTED SHIRO.
TEACHER! THANK YOU SO MUCH!

I'LL PUT MY LIFE ON THE LINE FOR THIS!

下村精肉店

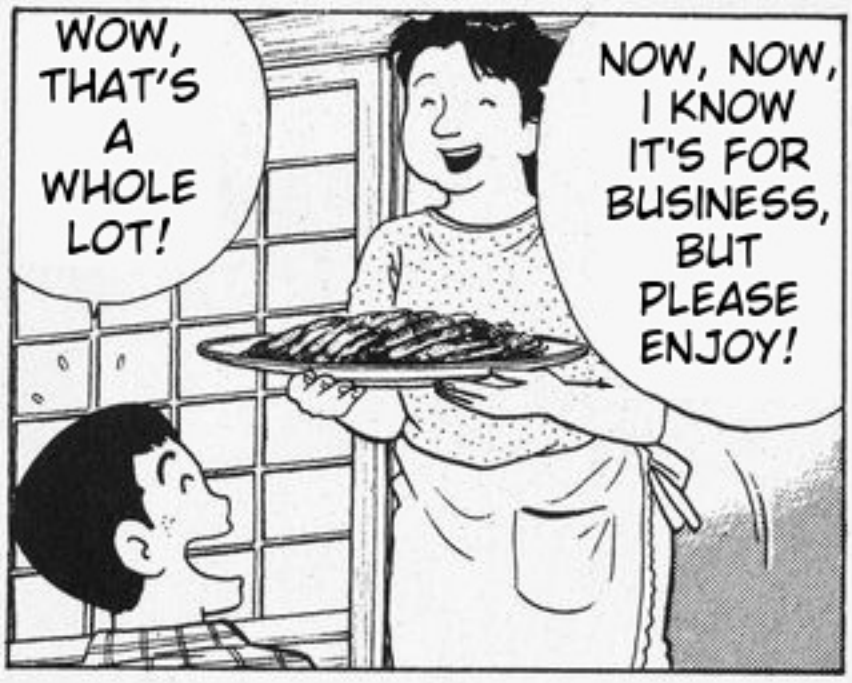
高田山商店

IT'S ALL THANKS TO RYOZO!

I GOT TO JOIN THE COVETED GOURMET CLUB!
THAT'S AWESOME, BIG BROTHER!

KAIBARA-SENSEI IS QUITE PERCEPTIVE. HE SENSED YOUR TALENT THE MOMENT HE LAID EYES ON YOU.
THAT'S NOT IT.

YOUR DAD WOULD BE SO PROUD OF YOU.


WOW, THAT'S A WHOLE LOT!
NOW, NOW, I KNOW IT'S FOR BUSINESS, BUT PLEASE ENJOY!

6

DON'T YOU WORRY ABOUT ANYTHING ELSE, JUST BECOME A TOP-NOTCH CHEF!
WHAT ARE YOU TALKING ABOUT?! AS A PARENT, THERE'S NOTHING MORE JOYFUL THAN WATCHING YOUR CHILD CHASE THEIR DREAMS WITH ALL THEIR HEART AND SOUL!!

I KNOW I SHOULD BE HERE RUNNING THINGS NOT OFF DOING WHATEVER I WANT...
I'M SORRY, MOM...

DELICIOUS!

THIS WON'T BE A WALK IN THE PARK...

...BUT LET'S NOT FORGET, THE OPPONENT IS SHIRO, AFTER ALL...

はっはっは

NOW THAT'S WHAT I CALL DEPENDABLE!

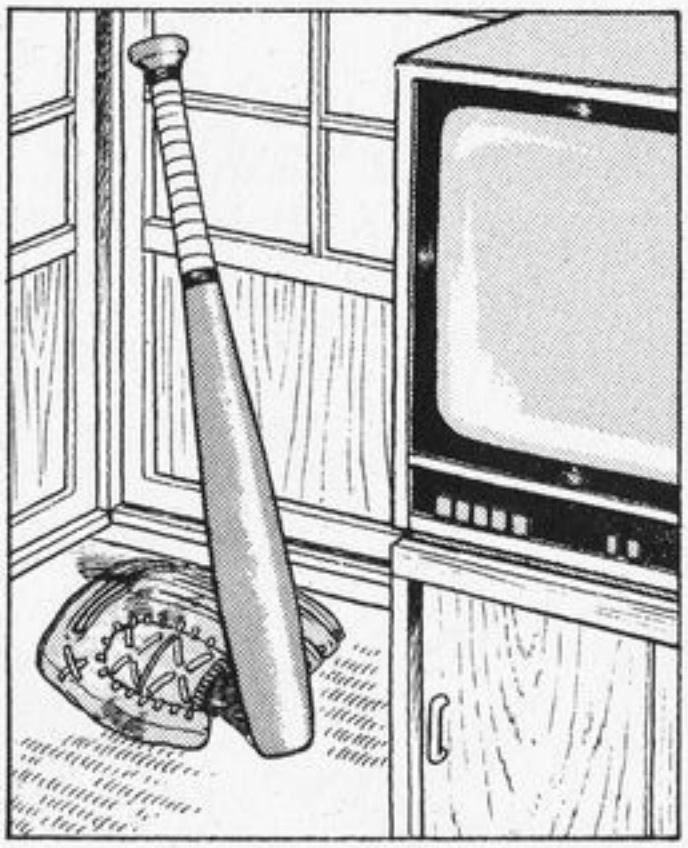
DON'T WORRY ABOUT THE SHOP, BIG BRO! I'VE GOT IT COVERED, JUST LEAVE IT TO ME!

ARE YOU SAYING THAT IF HE LOSES TO THAT GUY, YOSHIO WON'T BE ABLE TO WORK AT THE GOURMET CLUB...?

Y-YEAH...

AFTER ALL, HE'S THE REAL SON OF KAIBARA-SENSEI.

IF YOU READ THE 'ULTIMATE MENU' SECTION OF THE TOZAI NEWSPAPER, YOU'LL REALLY GRASP JUST HOW INCREDIBLE THIS GUY REALLY IS.



7

A VISITOR FOR ME...?

受付

WHOAAHHHH.....

YAMAOKA, THERE'S A VISITOR AT THE FRONT DESK!

HUH?

わっ

ベーン

8

WHAT THE HELL IS WRONG WITH YOU?!

THIS ISN'T A JOKE!!!!

COME HERE!!!

DELICIOUS!

NOW, SPILL THE BEANS AND TELL ME WHAT'S GOING ON!
YOU LITTLE BRAT!

YIKES!

YOU SAVAGE! HAVE YOU NO SHAME?!
WHAT DO YOU THINK YOU'RE DOING TO A KID?!
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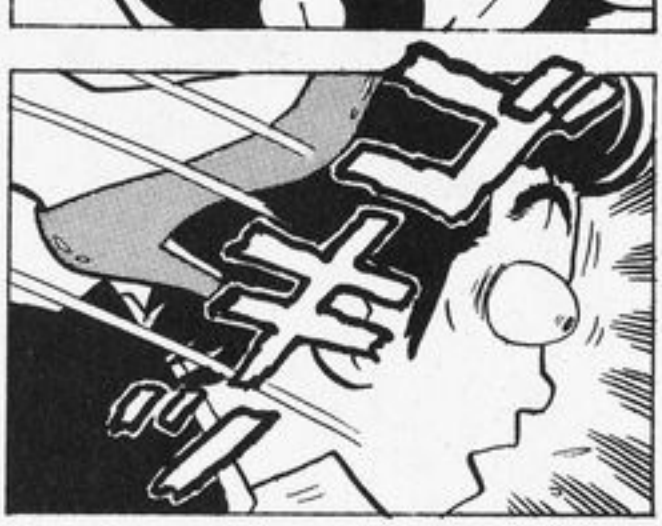
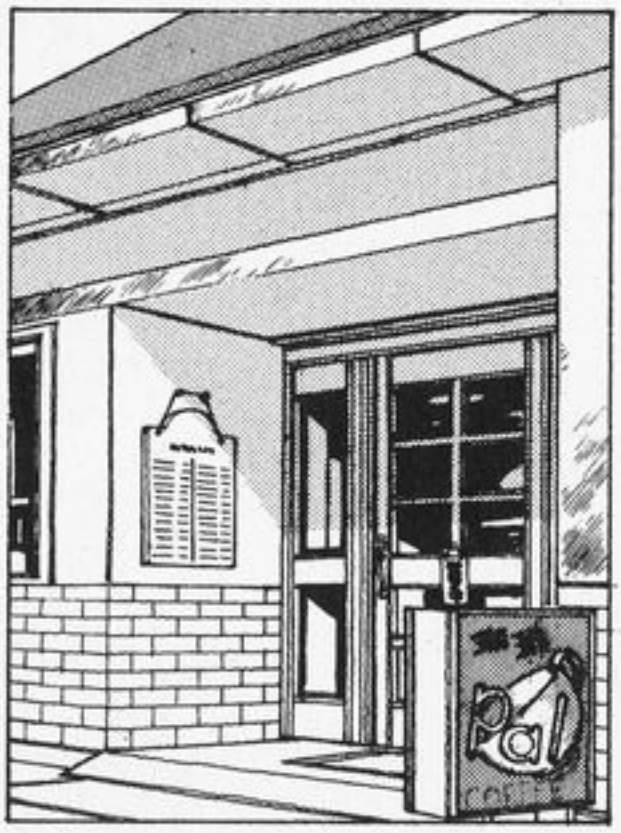


SO YOU WANTED TO TAKE OUT YAMAOKA-SAN IN ORDER TO HELP YOUR BROTHER?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ABSOLUTELY! DON'T YOU WORRY; YAMAOKA-SAN IS REALLY NOTHING TO FUSS OVER!

DON'T YOU WORRY, KATSUO-KUN. YOUR BROTHER WILL SURELY SUCCEED...

IMPRESSIVE?! HE ATTACKED ME WITH A BASEBALL BAT!!!!!

WHAT AN IMPRESSIVE KID HE IS!

YAMAOKA-SAN...

WHAT?

ISN'T BEING A BOY JUST WONDERFUL?

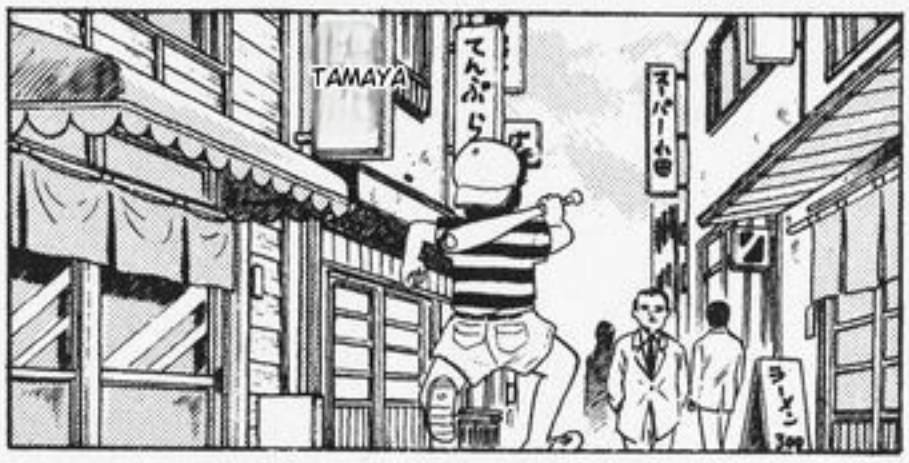
OH, HOW ADORABLE!

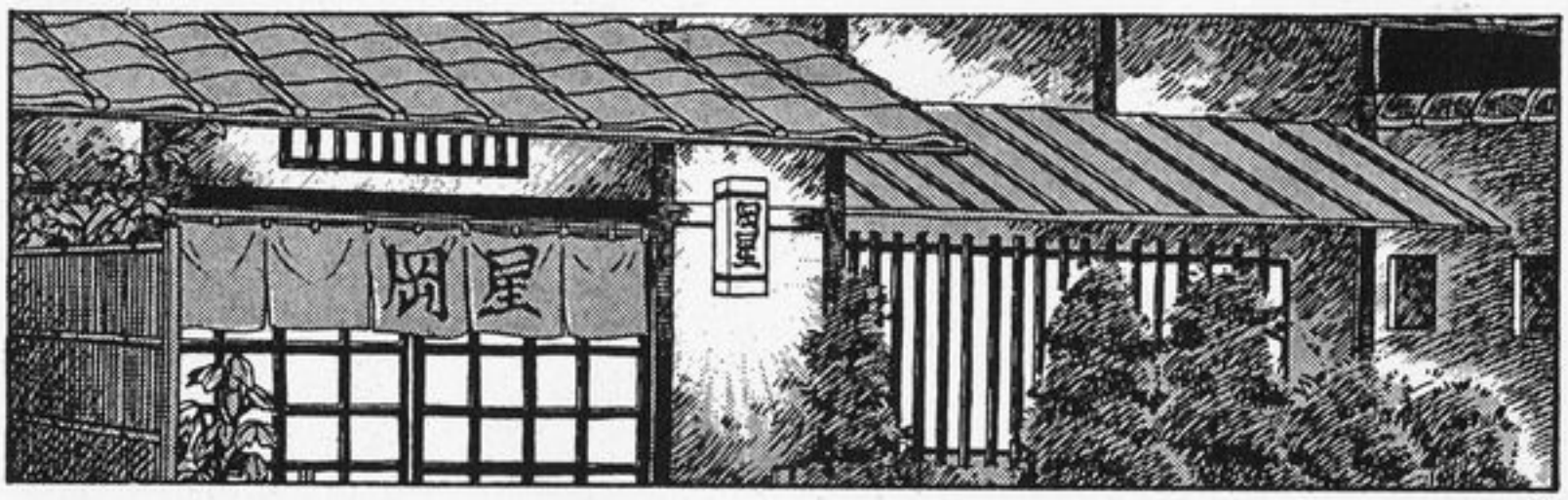
THANK YOU SO MUCH!

IF YOU BEAT MY BROTHER, I WON'T LET IT SLIDE!

OW!!! YOU LITTLE BASTARD!!!!

DELICIOUS!





11

HUH?...

THAT'S WHY I THOUGHT IT BEST TO GIVE RYOZAN-KUN A HEADS-UP.

WHICH MEANS, IT'S PROBABLY BEST TO AVOID HORSE MEAT AFTER ALL.

OH... INTRIGUING...

GIVEN THE FORMIDABLE NATURE OF KAIBARA YUZAN, I'M SURE HE WON'T OVERLOOK A SINGLE DETAIL.

WHAT'S THE REASONING BEHIND ELIMINATING BASASHI?

AMONG THE DISHES I SUGGESTED,

美食倶楽部

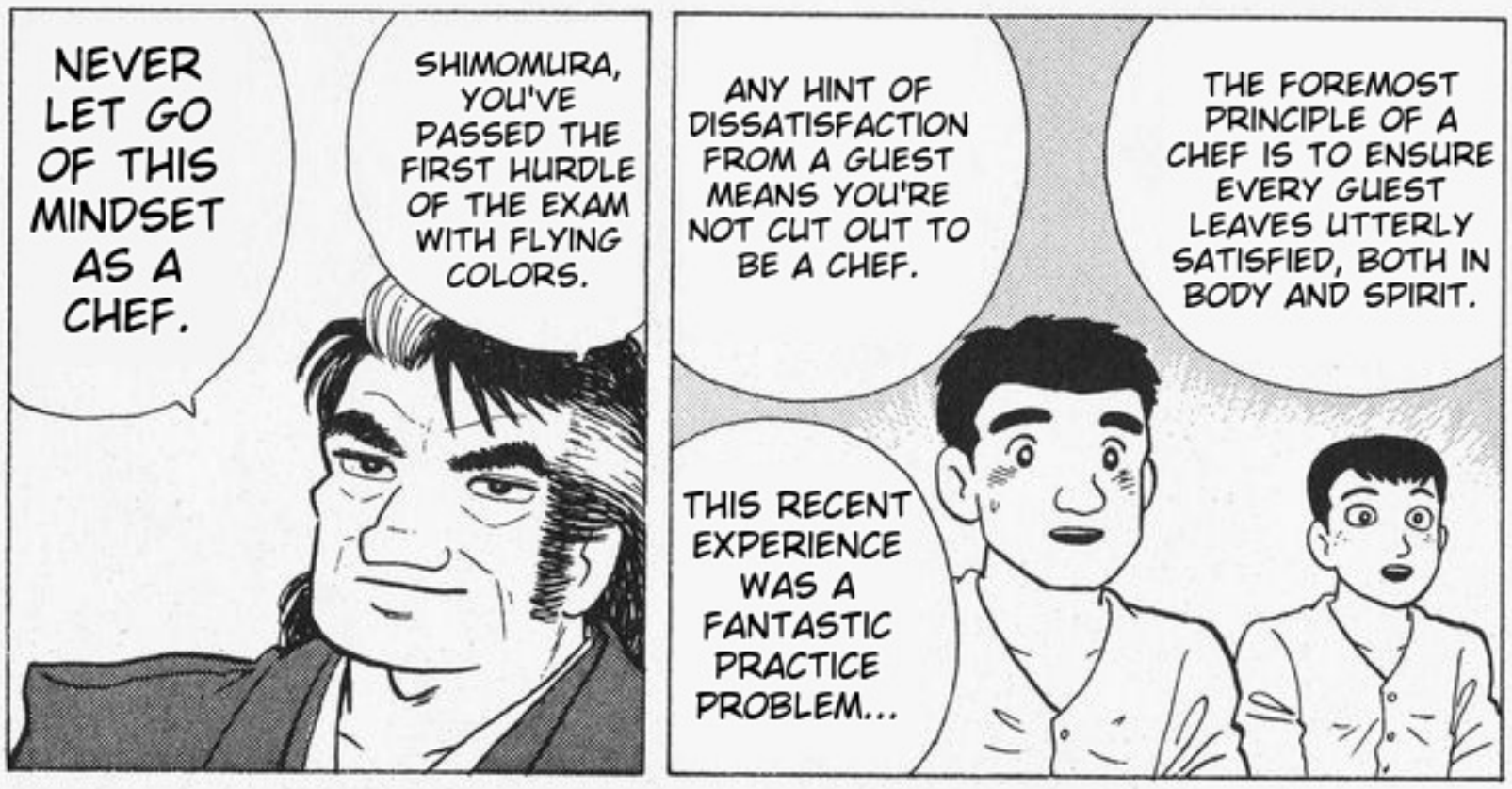
12

HMM.

I THINK IT MIGHT BE WISE TO STEER CLEAR OF HORSE MEAT...

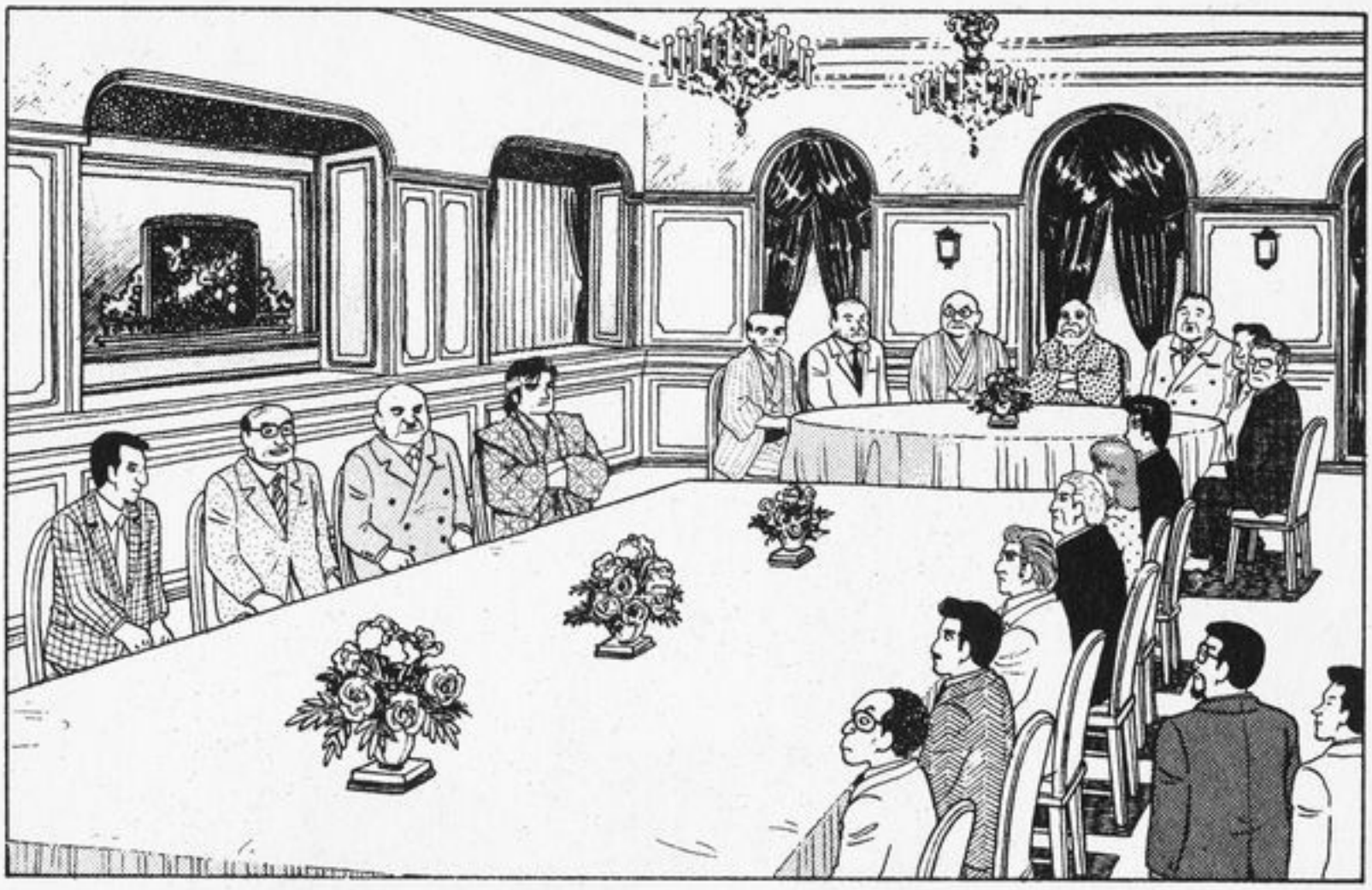
WELL, UPON RESEARCHING THIS ROUND'S JUDGES, I DISCOVERED THAT A PROMINENT HORSE OWNER, FUJIMA, WILL BE IN ATTENDANCE.

DELICIOUS!


NEVER LET GO OF THIS MINDSET AS A CHEF.
SHIMOMURA, YOU'VE PASSED THE FIRST HURDLE OF THE EXAM WITH FLYING COLORS.
ANY HINT OF DISSATISFACTION FROM A GUEST MEANS YOU'RE NOT CUT OUT TO BE A CHEF.
THE FOREMOST PRINCIPLE OF A CHEF IS TO ENSURE EVERY GUEST LEAVES UTTERLY SATISFIED, BOTH IN BODY AND SPIRIT.
THIS RECENT EXPERIENCE WAS A FANTASTIC PRACTICE PROBLEM...

I ALMOST OVERLOOKED MR. FUJIMA'S SENSITIVITY...
THANK GOODNESS... IF IT WEREN'T FOR YAMAOKA-SAN'S ADVICE RELAYED THROUGH MY BROTHER,
YES! THANK YOU SO MUCH!

ESTAURANT
PRUN



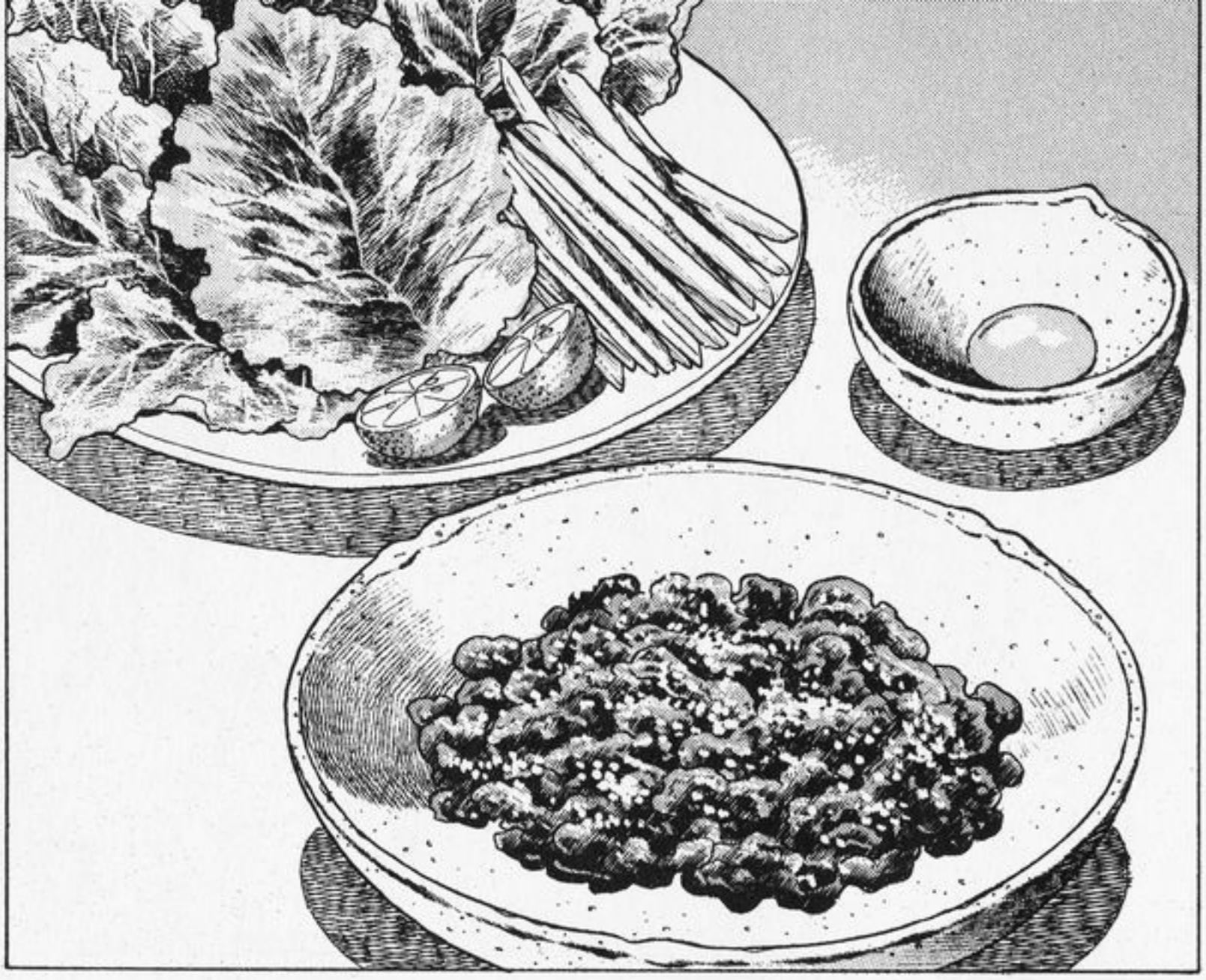
WE ASK THE JUDGES TO METICULOUSLY EVALUATE THE EXQUISITE RAW MEAT DISHES PRESENTED BY BOTH SIDES.
THIS TIME, THE THEME IS ALL ABOUT RAW MEAT!

14

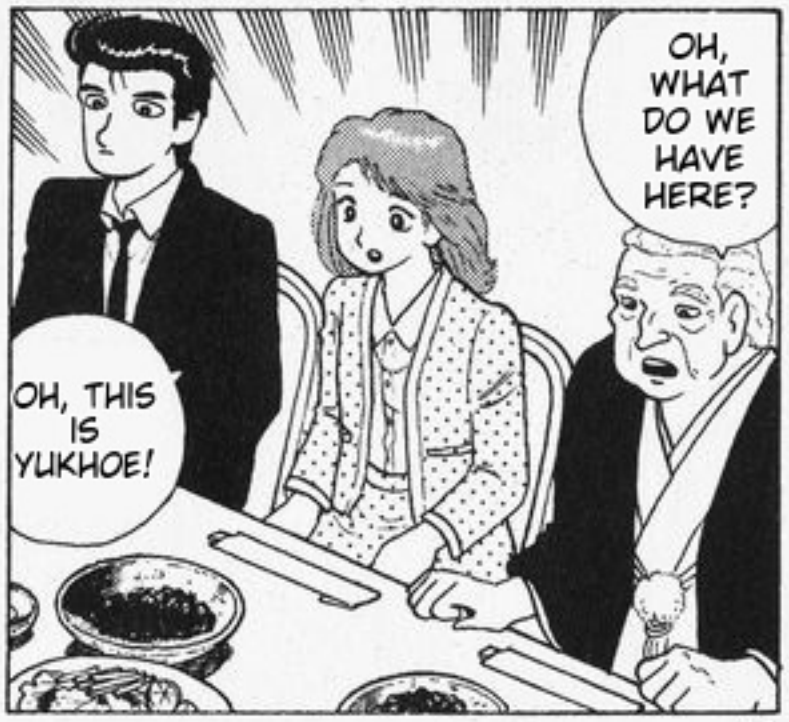
FIRST UP IS THE DISH FROM TEITO NEWS!

THE WINNER WILL BE THE ONE WHO BRINGS US THE MOST JOY AND DELIGHT!
AND THAT'S JUST FINE BY ME!

WHEN IT COMES TO JUDGING, I BELIEVE HAVING FUN COMES FIRST...



I CHOSE THE TOSA RED BEEF, WHICH HAILS FROM KOREAN LINEAGE.
FIRST UP, LET'S DIVE INTO SOME YUKHOE. AS YOU ALL KNOW, IT'S A DELIGHTFUL KOREAN DISH.


OH, WHAT DO WE HAVE HERE?
OH, THIS IS YUKHOE!

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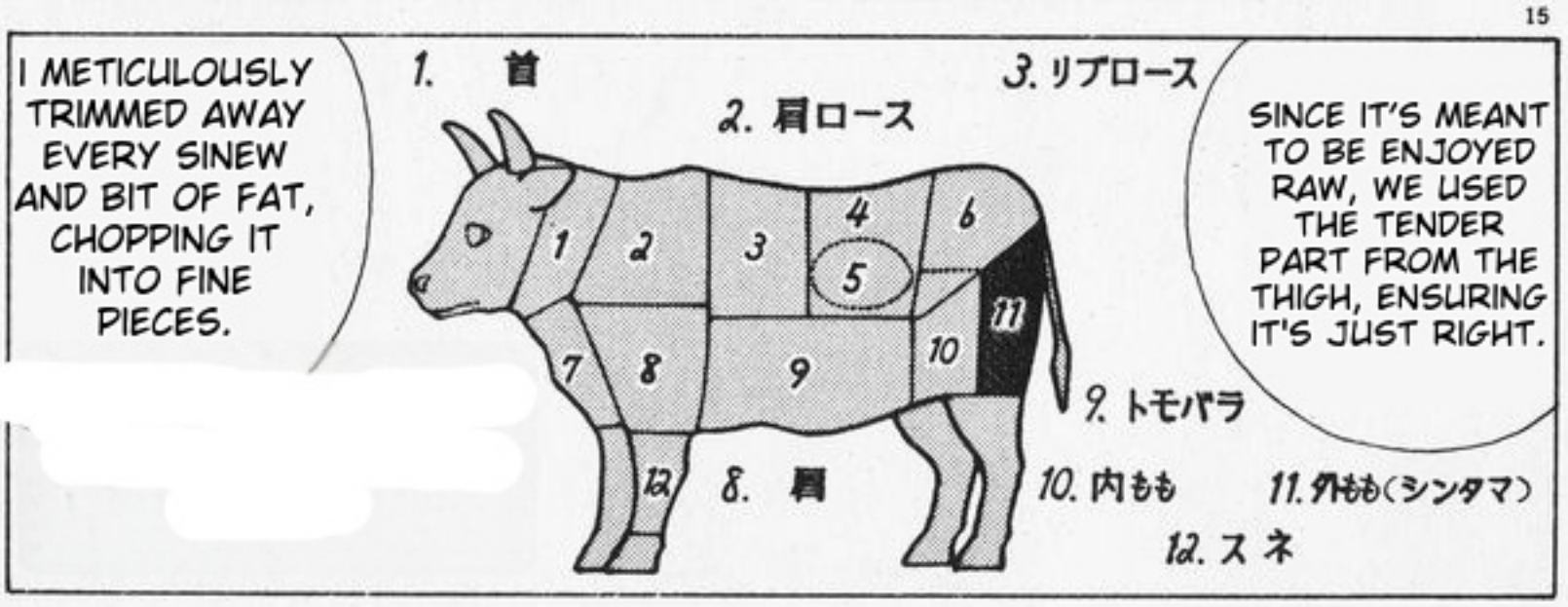

I METICULOUSLY TRIMMED AWAY EVERY SINEW AND BIT OF FAT, CHOPPING IT INTO FINE PIECES.
1. 首
2. 肩ロース
3. リブロース
4
5
6
7
8
9
10
11
12
9. トモバラ
8. 肩
10. 内もも
11. 外もも(シンタマ)
12. スネ
SINCE IT'S MEANT TO BE ENJOYED RAW, WE USED THE TENDER PART FROM THE THIGH, ENSURING IT'S JUST RIGHT.

LIGHTLY TOASTING THEM TO RELEASE THEIR FRAGRANCE, THEN EXTRACTING THE OIL USING THE TRADITIONAL STONE PRESSING METHOD.

FOR THE SESAME OIL, I SOURCED THE FINEST DOMESTIC SESAME SEEDS,

IT'S TOSSED TOGETHER WITH A SAUCE MADE BY MIXING IN GOCHUJANG AND OTHER INGREDIENTS...

I USED THAT FRESH MEAT, ALONG WITH SOY SAUCE, SESAME OIL, SAKE, AND GARLIC,

WHAAAAT! YOU'RE PUTTING CHÂTEAU D'YQUEM ON YUKKE...?!

I USED THE EXQUISITE SAUTERNES, CHÂTEAU D'YQUEM.

THIS WINE IS A SWEET DELIGHT MADE FROM NOBLE ROT GRAPES.

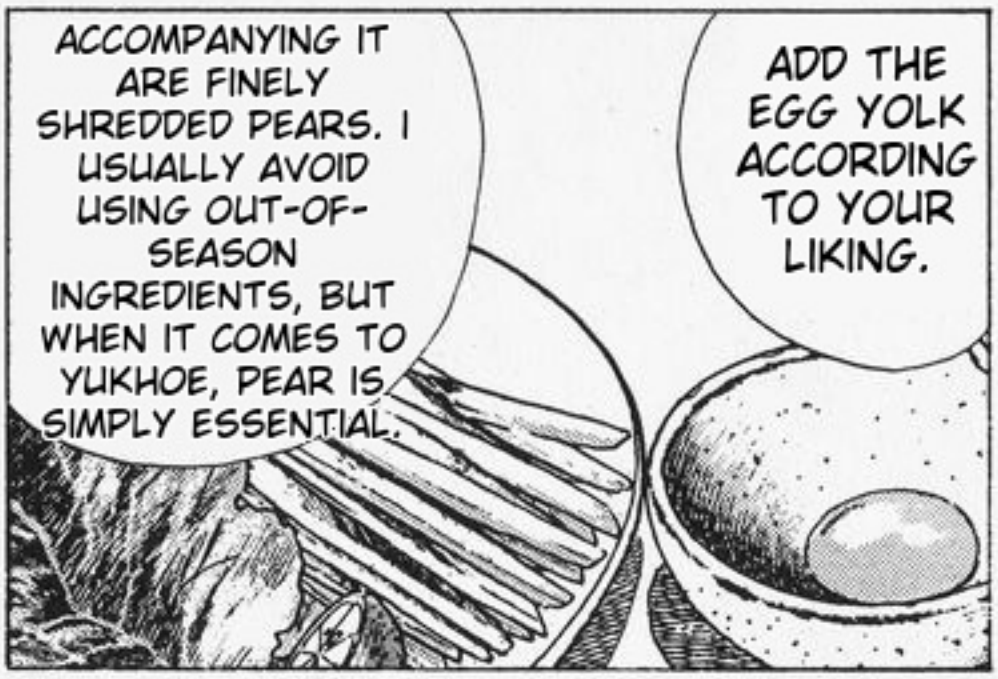
WITHOUT NEEDING TO ADD SUGAR TO THE SAUCE, YOU'LL SURELY NOTICE HOW THIS DELIGHTFUL AROMA GIVES THE YUKKE A REFRESHING TWIST.

HEH HEH HEH, CONNOISSEURS OF FINE WINE MIGHT FIND THIS METHOD A BIT COARSE, BUT-

AND I LET IT ALL MARINATE FOR THREE LONG YEARS.

AND THE GOCHUJANG? IT'S CRAFTED BY FERMENTING GLUTINOUS RICE WITH KOJI UNTIL IT BECOMES LUXURIOUSLY SWEET, THEN WE THOROUGHLY BLEND IN RED CHILI POWDER,

*STONE PRESSING METHOD... AN AGE-OLD TECHNIQUE THAT SLOWLY SQUEEZES SESAME SEEDS AND REFINES THE OIL AT LOW TEMPERATURES.


ACCOMPANYING IT ARE FINELY SHREDDED PEARS. I USUALLY AVOID USING OUT-OF-SEASON INGREDIENTS, BUT WHEN IT COMES TO YUKHOE, PEAR IS SIMPLY ESSENTIAL.
ADD THE EGG YOLK ACCORDING TO YOUR LIKING.

WHAT AN ASTONISHINGLY LABOR-INTENSIVE DISH THIS IS...

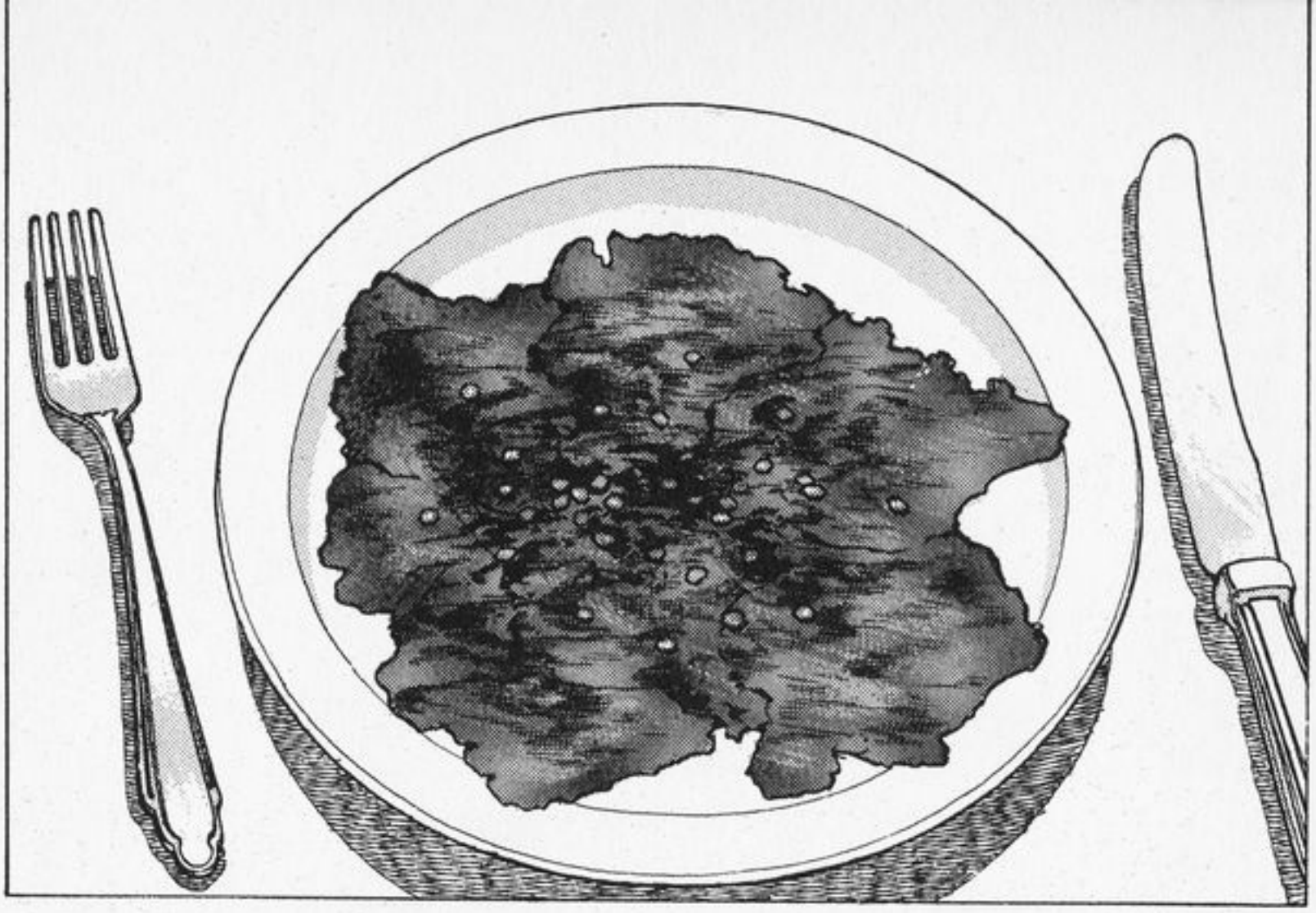
YOU SHOULD DEFINITELY MIX EVERYTHING WELL AND WRAP IT UP IN THAT LETTUCE BEFORE SAVORING IT.

THIS YUKHOE STANDS APART FROM THE ONES YOU'D FIND AT YOUR AVERAGE BBQ JOINT!
GOODNESS GRACIOUS...!

17

NEXT, LET'S INDULGE IN SOME EXQUISITE CARPACCIO.

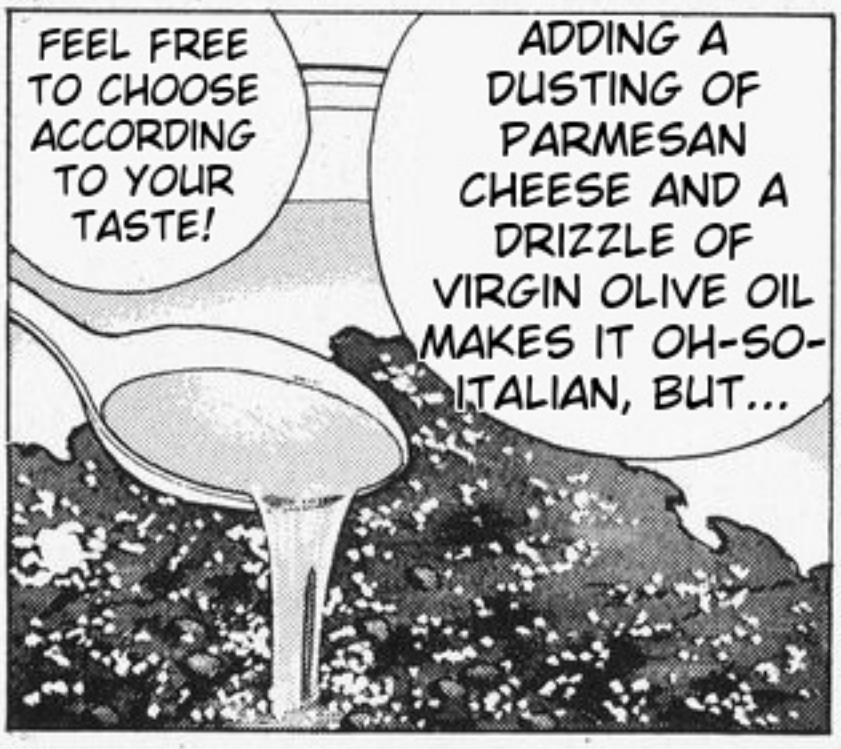
I ALWAYS THOUGHT YUKHOE WAS RATHER SIMPLE AND NOT PARTICULARLY HIGH-END CUISINE, BUT...
WHEN YOU TAKE THE TIME TO CAREFULLY SELECT AND CRAFT EACH ELEMENT, IT TRANSFORMS INTO SOMETHING MAGNIFICENT...



INSTEAD OF USING GARLIC DIRECTLY, I RUB ITS SLICED SIDE ON THE PLATE TO INFUSE THE AROMA.
AFTER INDULGING IN KOREAN CUISINE, I DECIDED TO SWITCH THINGS UP WITH A TOUCH OF ITALY.
SPRINKLE SOME CAPERS ON TOP AND CHILL THIS DISH TO PERFECTION!

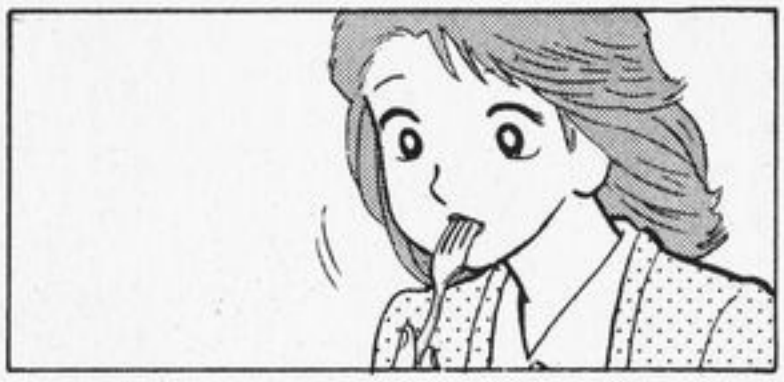
OH, THIS IS THE DELICATE ARTISTRY OF BEEF SASHIMI, JUST LIKE FUGU!

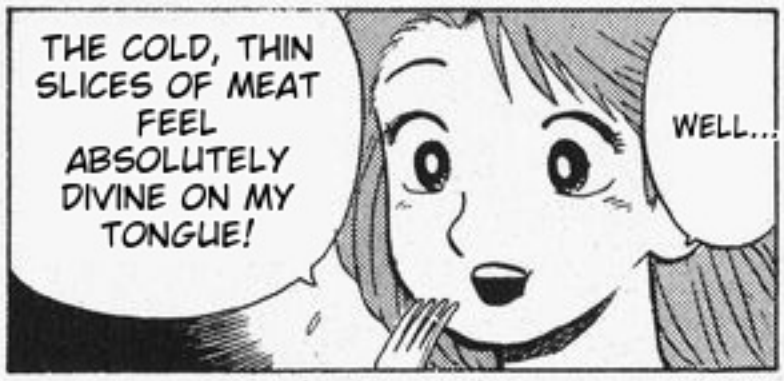
18

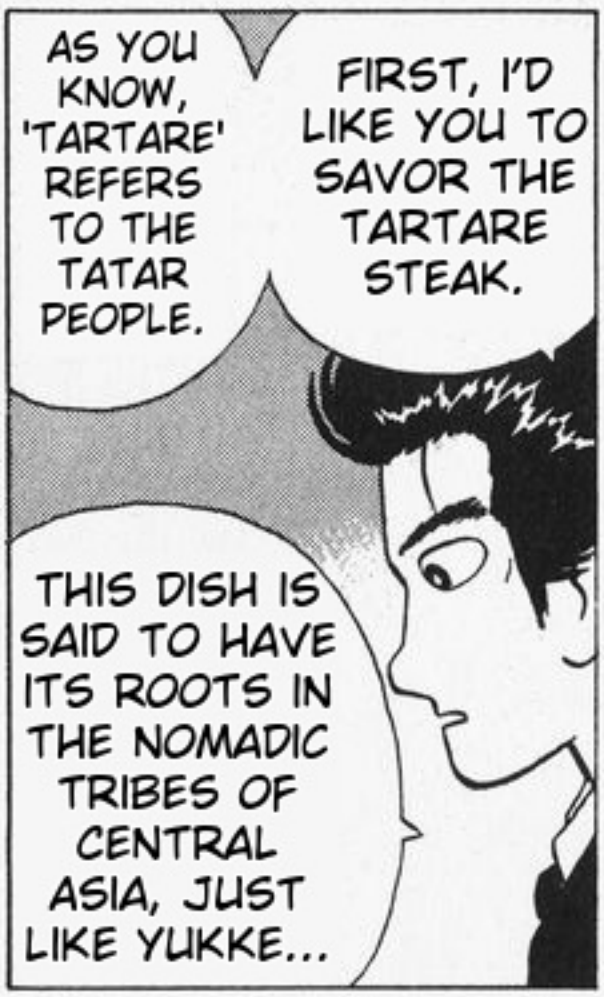

FEEL FREE TO CHOOSE ACCORDING TO YOUR TASTE!
ADDING A DUSTING OF PARMESAN CHEESE AND A DRIZZLE OF VIRGIN OLIVE OIL MAKES IT OH-SO-ITALIAN, BUT...

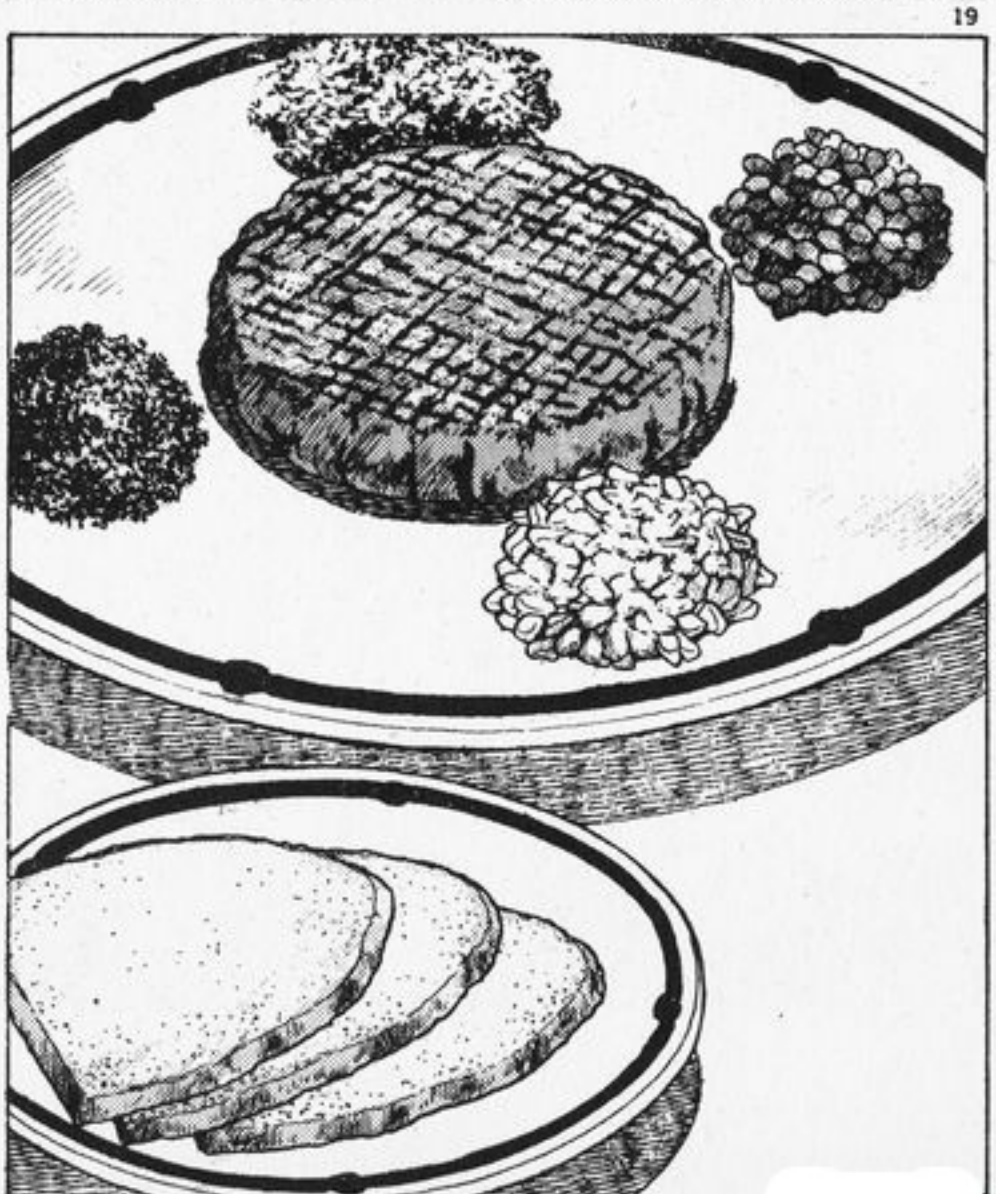
FOR THE TOPPINGS, I'VE PREPARED TWO DELIGHTFUL OPTIONS: ONE IS A CREAMY MAYO MIXED WITH WHITE WINE AND VINEGAR, WHILE THE OTHER IS PURE VIRGIN OLIVE OIL.
NOW,

DELICIOUS!









※韃靼人…蒙古系の一部族、タルタル人のことだが、後に蒙古人全体の呼称となる。

THE SAMURAI OF OLD FEASTED ON HORSE MEAT. SO TODAY, WE'RE EMBRACING THAT TRADITION!

YAMAOKA-SAN, HOW COULD YOU...?!

HORSE MEAT?!

W-WHAT?!

20

WE'VE SEASONED IT WITH SALT, PEPPER, AND A TOUCH OF MUSTARD TO PERFECTION.

NEXT, WE'LL TOSS IN SOME ONIONS, CAPERS, PICKLES, DICED PARSLEY, AND A DRIZZLE OF OLIVE OIL.

REMOVE AS MUCH FAT AS POSSIBLE, THEN CHOP IT FINELY AND POUND IT WITH THE BACK OF THE KNIFE.

WE'RE USING THE RICH, RED MEAT FROM THE HORSE'S THIGH.

DELICIOUS!

EATING HORSE MEAT MIGHT JUST GIVE YOU THE HORSEPOWER YOU NEED!
YEP, THIS IS LIGHT AND DELIGHTFUL!

WHEN YOU PILE THIS ON SOME RYE BREAD I'VE PREPARED, IT CREATES A PERFECT HARMONY OF FLAVORS.

...AND NOW, LET'S MOVE ON TO THE HORSE SASHIMI!

FUJIMA-SAN HASN'T EVEN TOUCHED IT... OF COURSE, I CAN UNDERSTAND WHY...

THIS MEAT COMES FROM A YOUNG FOAL, JUST A YEAR OLD...
IF WE'RE TALKING ABOUT SASHIMI, HORSE SASHIMI IS DEFINITELY TASTIER THAN BEEF. IT'S LEANER TOO, MAKING IT A HEALTHIER CHOICE!

YAMAOKA-SAN! WHAT ON EARTH IS GOING ON?!

ENOUGH IS ENOUGH!

WHAT'S GOING ON...?

I'M TAKING MY LEAVE!

I CAN'T TAKE THIS ANY LONGER!

ガタ

MR. FUJUMA IS A PRESTIGIOUS HORSE OWNER; HIS LOVE FOR HORSES RUNS DEEP AND TRUE.

Y... YAMAOKA!

HOW COULD I HAVE OVERLOOKED SUCH A BLUNDER?!

THIS IS A MATTER THAT GOES BEYOND JUST THE FOOD!

TO INVITE SOMEONE LIKE MR. FUJUMA AS A JUDGE AND THEN SERVE HORSE MEAT IS UTTERLY INSENSITIVE!

DELICIOUS!

THE 'ULTIMATE MENU' IS MEANT TO BE ENJOYED BY MORE THAN JUST HORSE OWNERS.

WAIT A SECOND! JUST BECAUSE THERE'S A HORSE OWNER AMONG THE JUDGES DOESN'T MEAN THE VALUE OF THE DISH CHANGES, RIGHT?

WHAT A COLOSSAL BLUNDER... THIS IS A MAJOR CATASTROPHE!

I'LL PERSONALLY EXTEND MY APOLOGIES TO MR. FUJIMA...

THIS TIME, IT'S A TOTAL DEFEAT ON OUR PART.

カラ

WELL, HOLD ON A MINUTE!

NO WAY! WE CAN'T ALLOW FOOD TO REIGN SUPREME OVER HUMANS! SERVING A DISH LACKING COMPASSION IS NOTHING SHORT OF A FAILURE...

23

……

YOU DID IT FOR KATSUO'S BIG BROTHER.

I FINALLY FIGURED OUT WHY YOU DID THAT...

LOOK! THERE'S SOMEONE RIGHT HERE WHO UNDERSTANDS YAMAOKA BETTER THAN ANYONE ELSE IN THE WORLD!

ブス～

SERVES YOU RIGHT, YOU CLUMSY FOOL!!

HA! YOU COULDN'T POSSIBLY OUTSHINE MY BIG BROTHER, COULD YOU?!

じい～ん

HE MUST BE HERE TO SAY THANK YOU!

IT'S KATSUO!

第2話

続・生肉勝負

I FOUND IT ALL RATHER STRANGE...

SO, WHY DID YOU DO IT, YAMAOKA-SAN? WHY DID YOU THROW THE MATCH?

I HEARD EVERYTHING FROM MY LITTLE BROTHER.

WHILE YOU ADVISED ME NOT TO USE HORSE MEAT FOR OUR RAW MEAT SHOWDOWN, HERE YOU ARE USING IT YOURSELF...

WITH A BIG OWNER LIKE FUJIMA-SAN ON THE JUDGING PANEL,

2

BUT LET'S BE HONEST, WHEN IT COMES TO RAW MEAT DISHES, NOTHING BEATS THE DELICIOUSNESS OF HORSE MEAT!

IF RYOZO-KUN TOOK MY WORDS TO HEART AND DIDN'T USE HORSE MEAT, THEN I'D HAVE THE UPPER HAND BY USING IT MYSELF.

MY MISCALCULATION WAS THAT FUJIMA-SAN GOT GENUINELY ANGRY.

THE REASON I MENTIONED HORSE MEAT TO RYOZO-KUN WAS TO TRICK HIM, YOU SEE!

STOP IT ALREADY!

DELICIOUS!

I BELIEVE GIVING MY ALL TO MATCH YAMAOKA-SAN IS THE BEST WAY TO TRULY REPAY HIM.

UNDERSTOOD... I WILL POUR MY HEART AND SOUL INTO CREATING MASTER KAIBARA'S 'SUPREME MENU'!

YOU'RE LYING.

TRAIN HARD AT THE GOURMET CLUB AND BECOME A REMARKABLE CHEF, ALRIGHT?

DO WHATEVER YOU WANT, I WON'T MESS UP NEXT TIME!

THANK YOU SO MUCH!

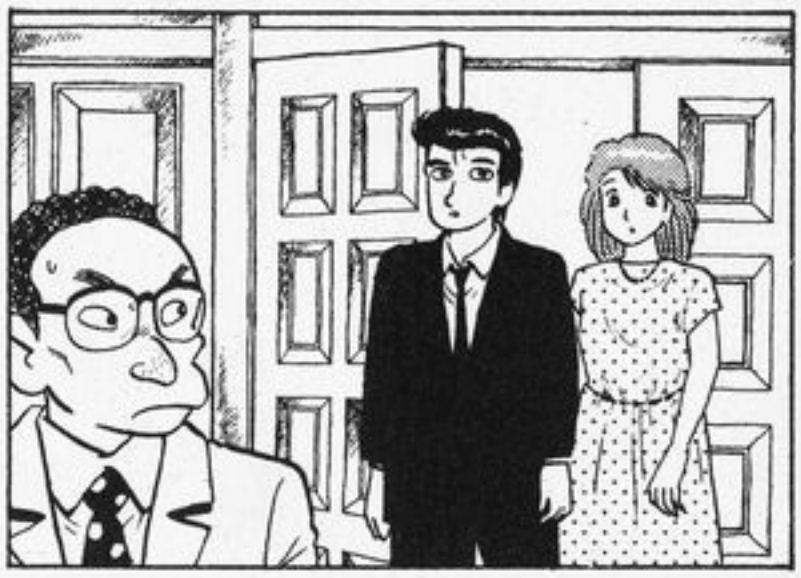
3

MASTER OHARA...?

MASTER OHARA IS CALLING FOR YOU, GET OVER HERE IMMEDIATELY!

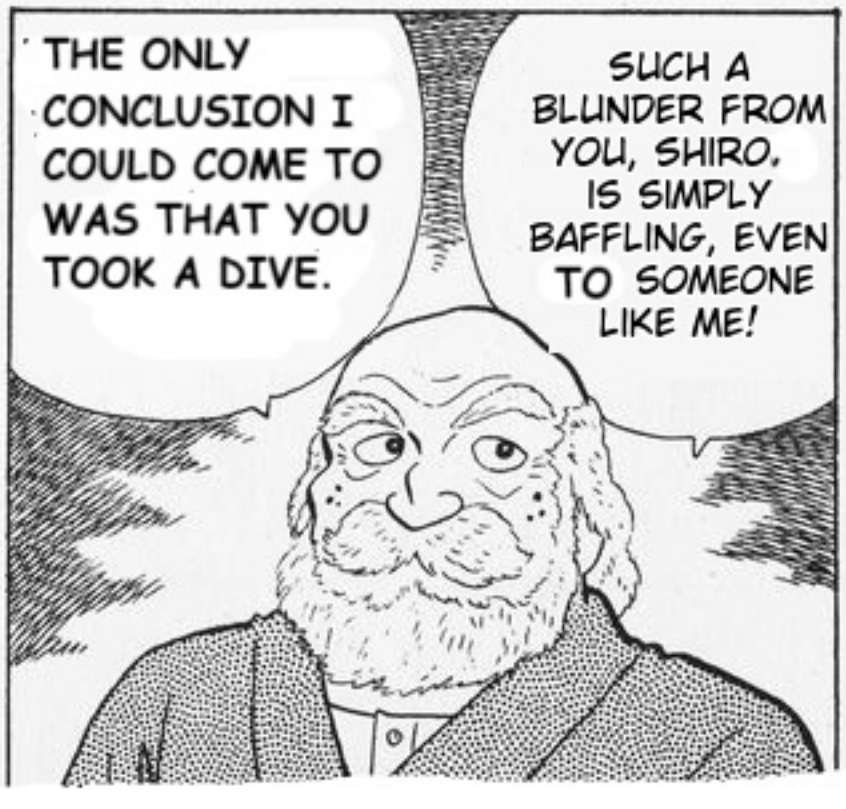
YOU TWO WERE HERE ALL ALONG!

WE HAVE COME TO THE DECISION TO DECLARE THE LAST ROUND A NO-CONTEST...
SO...

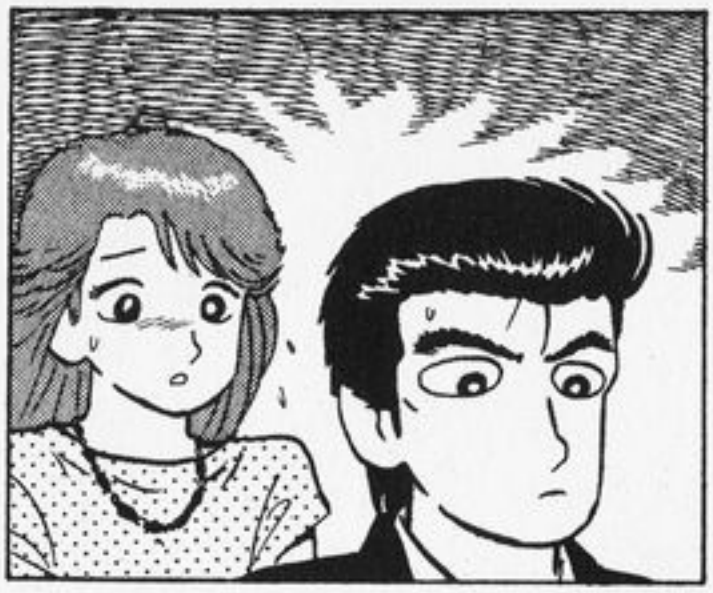


DON'T FORGET, YOU'RE ON A MISSION FROM THE COMPANY TO CREATE THE 'ULTIMATE MENU'?!

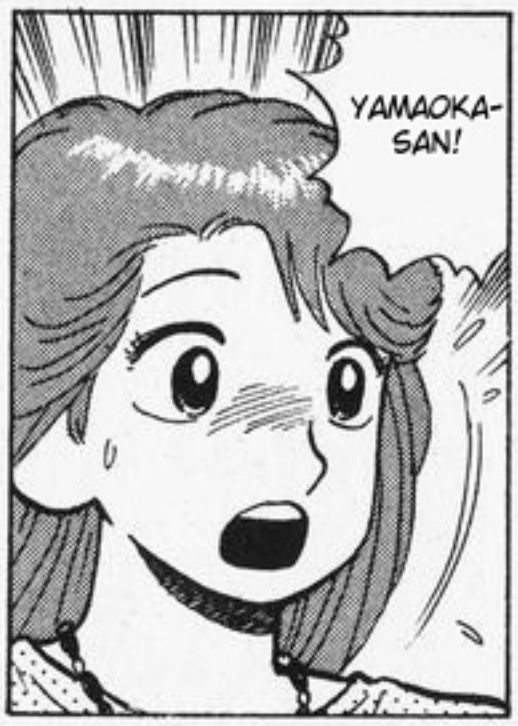
HUH?!?

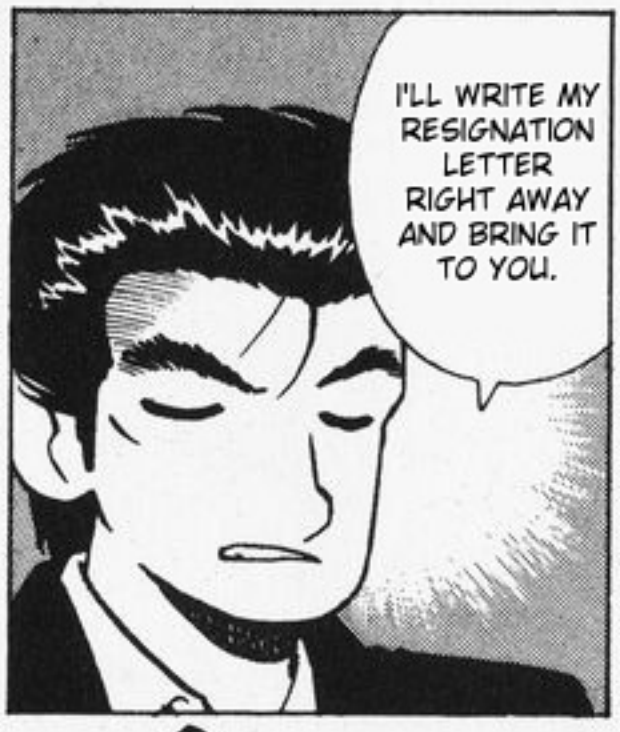

THE ONLY CONCLUSION I COULD COME TO WAS THAT YOU TOOK A DIVE.
SUCH A BLUNDER FROM YOU, SHIRO, IS SIMPLY BAFFLING, EVEN TO SOMEONE LIKE ME!

DELICIOUS!



BETRAYING THE COMPANY IS A GRAVE SIN!!
WHAT THE HELL IS WRONG WITH YOU?! GIVING A VICTORY TO TEITO NEWS!!!


YAMAOKA-SAN!


I'LL WRITE MY RESIGNATION LETTER RIGHT AWAY AND BRING IT TO YOU.

もおおう

YAMAOKA IS QUITTING THE COMPANY...!!
RESIGNATION LETTER!

YOU THINK YOU CAN JUST BRING SHAME TO OUR COMPANY AND THEN WALK AWAY SCOT-FREE?

DON'T BE SUCH A FOOL!

DO YOU UNDERSTAND NOW-?!

RIGHT NOW, YOU DON'T HAVE THE RIGHT TO EVEN HAND IN YOUR RESIGNATION!

WIN THE NEXT SHOWDOWN WITH YOUR HEAD HELD HIGH, AND ONLY THEN CAN YOU TALK ABOUT RESIGNING LIKE A NORMAL PERSON!

YOU'RE DEAD WRONG IF YOU THINK QUITTING WILL WASH AWAY YOUR SHAME!!!

6

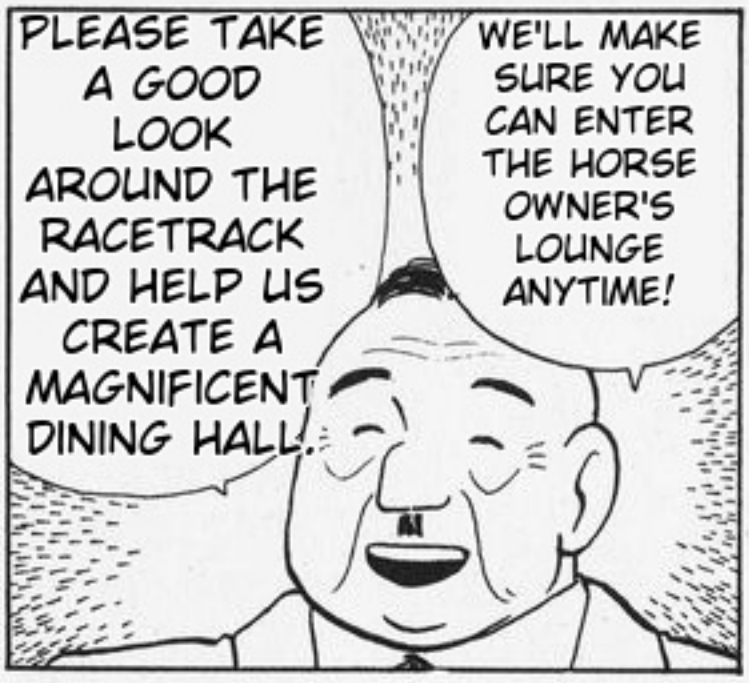
YAMAOKA-SAN...

I'LL SUBMIT MY RESIGNATION ONLY AFTER I WIN THE NEXT MATCH...

GOT IT!

BOSS...

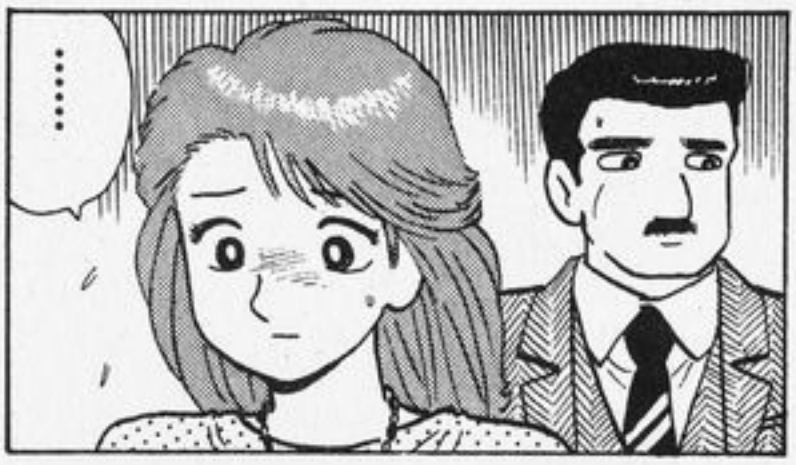
DELICIOUS!


PLEASE TAKE A GOOD LOOK AROUND THE RACETRACK AND HELP US CREATE A MAGNIFICENT DINING HALL.
WE'LL MAKE SURE YOU CAN ENTER THE HORSE OWNER'S LOUNGE ANYTIME!

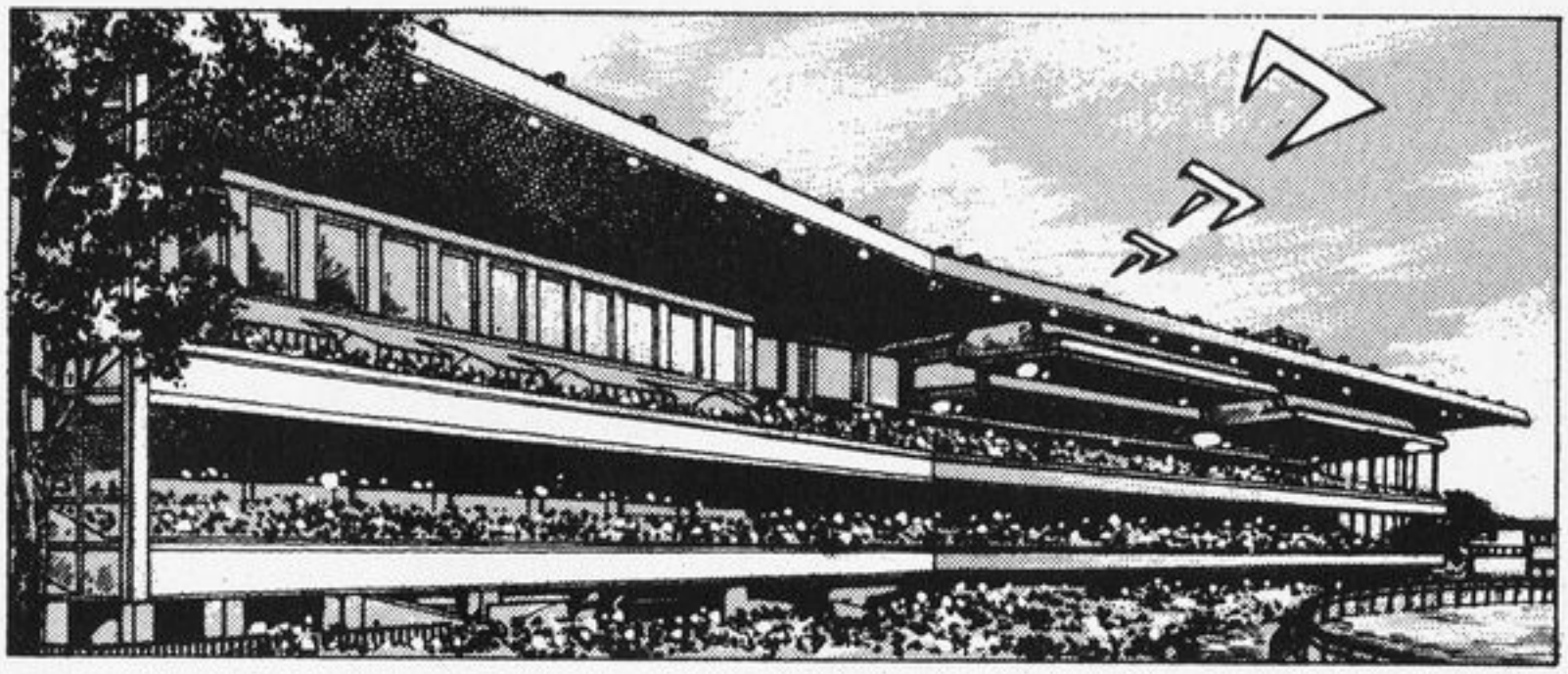
ABOUT THAT DINING HALL WE DISCUSSED THE OTHER DAY, I TRUST YOU'LL HANDLE IT WELL.
FUJIUMA-SAN.....

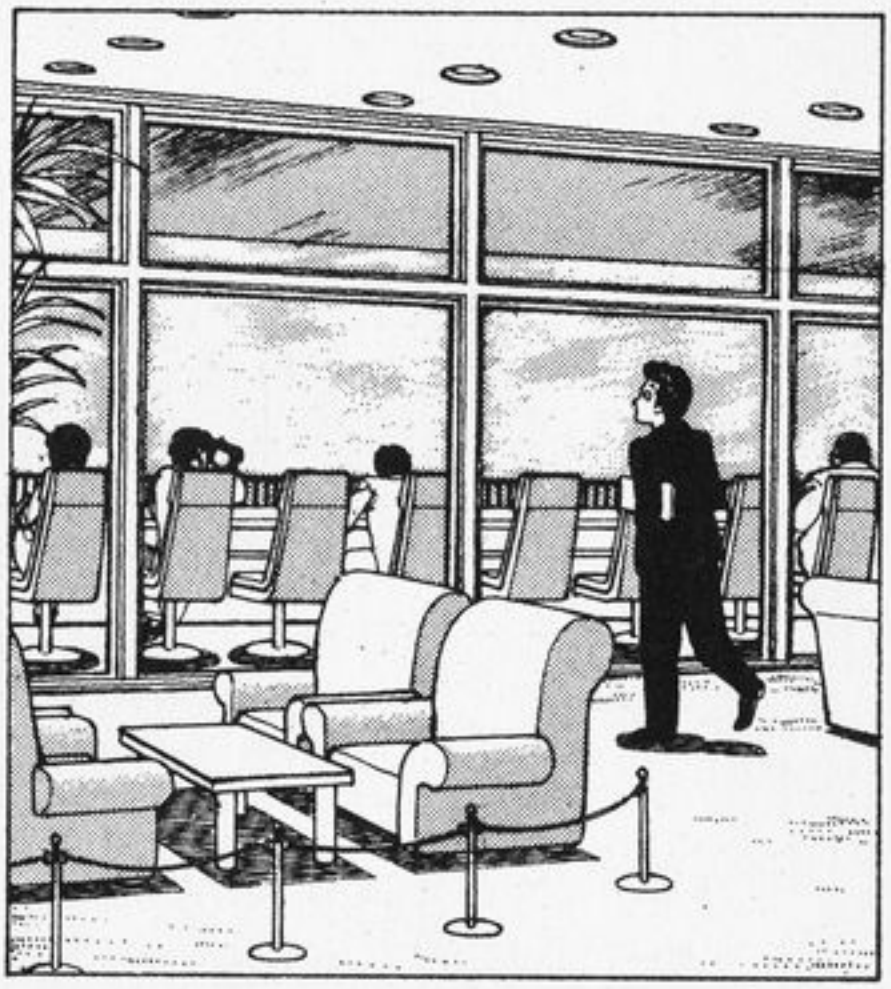
UNDERSTOOD.

7


.....

NO MATTER HOW HIGH AND MIGHTY YOU ACT...
DAMN YOU, YAMAOKA! YOU THINK YOU'RE SO SPECIAL, HUH?!
IN THE VAST AND GRAND PRESENCE OF THE GREAT OHARA, YOU'RE NOTHING BUT MERE TRASH!





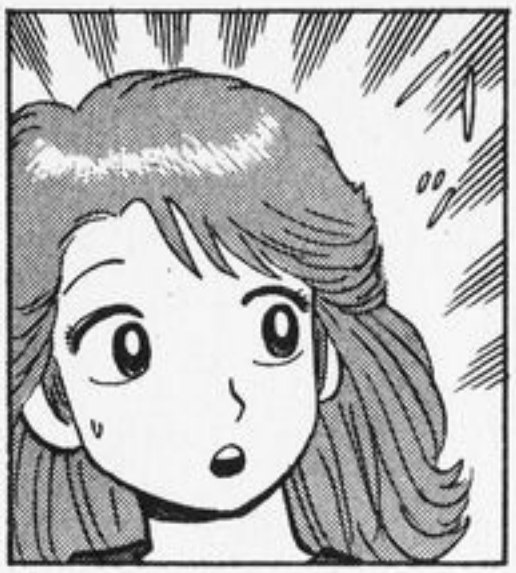
I GOT YOU NOW!

8

HEY, HEY, I'M JUST TRYING TO DELIVER WHAT FUJIMA-SAN ASKED ME TO THE CAFETERIA!

W-WHAT THE HECK?!
THIS ISN'T THE TIME FOR THAT! ARE YOU SERIOUSLY OFF GAMBLING OR SOMETHING?!

DELICIOUS!



HONESTLY, HOW FAR ARE YOU WILLING TO GO WITH THIS FOOLISHNESS! RIGHT NOW, YOU ARE...
OH REALLY? IF YOU CAME HERE TO WORK IN THE CAFETERIA, THEN WHAT'S WITH THAT RACEHORSE NEWSPAPER IN YOUR HANDS?

HEY THERE, YAMAOKA AND KURITA!

YOU THOUGHT YOU COULD THROW THAT BATTLE SO THAT THE YOUNG PUNK SHIMOMURA COULD JOIN THE GOURMET CLUB...
I'VE DECIDED TO FIRE HIM.

DID YOU THINK YOU WERE THE HERO OF SOME GRAND TALE?!

HA HA HA, WHAT A FOOL YOU ARE!

YOU CRUEL BASTARD!

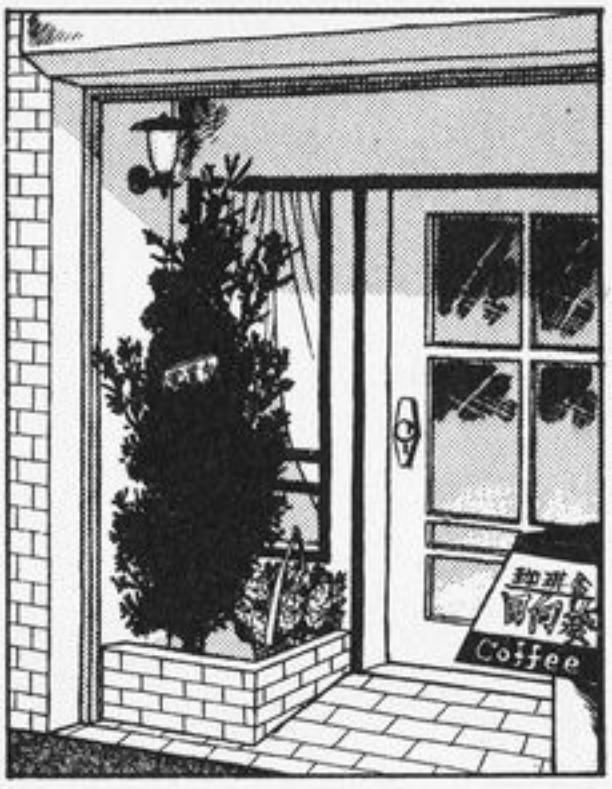
NO...

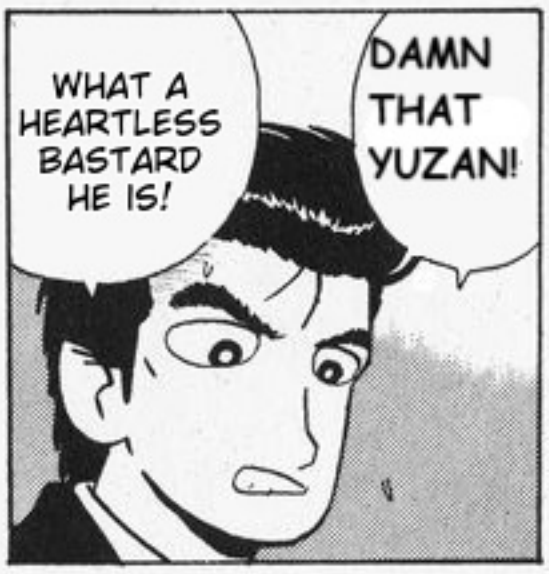
THE TRUTH IS QUITE THE OPPOSITE! YOUR PETTY ANTICS HAVE BROUGHT MISFORTUNE UPON SHIMOMURA.

10

HA HA HA HA!

DELICIOUS!





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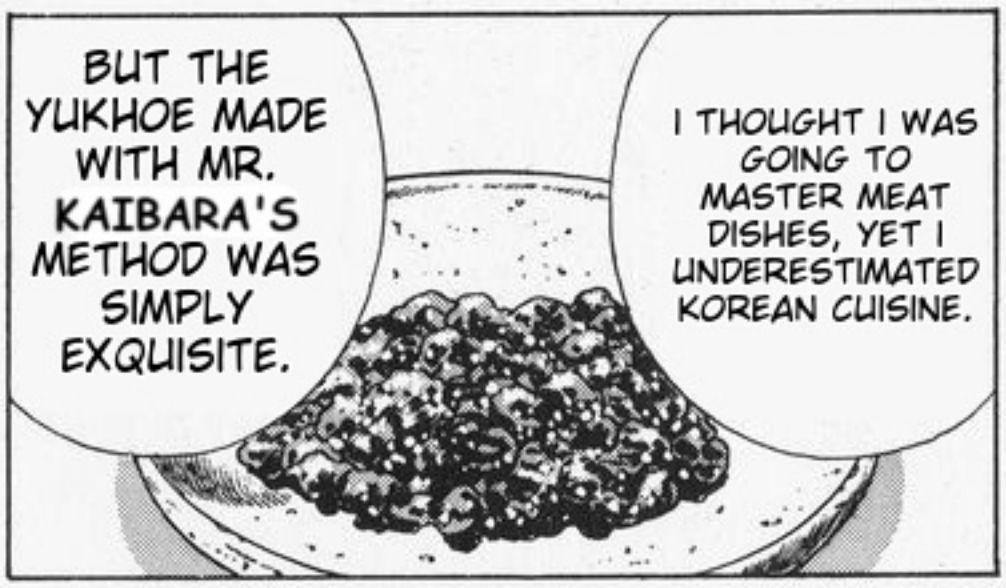


ESPECIALLY THE LIVER SASHIMI—IT'S ABSOLUTELY DELICIOUS. YOU MUST COME AND TRY IT SOMETIME!

DAN-YEN SERVES HIGH-END CUISINE, SO WE HAVE AN ARRAY OF INTRICATE DISHES ON THE MENU, BUT OUR GRILLED MEAT AND SASHIMI ARE TOP-NOTCH TOO.

HMM... I'M SURPRISED, I NEVER THOUGHT YUUZAN KAIBARA COULD BE SO KIND...

.....

LIVER SASHIMI?

ARE YOU NOT FOND OF IT?

YES, IT GIVES YOU STAMINA, YOU KNOW.

STARTING TOMORROW, I'LL BE VISITING CATTLE FARMS TO SEE HOW THEY RAISE THE ANIMALS.

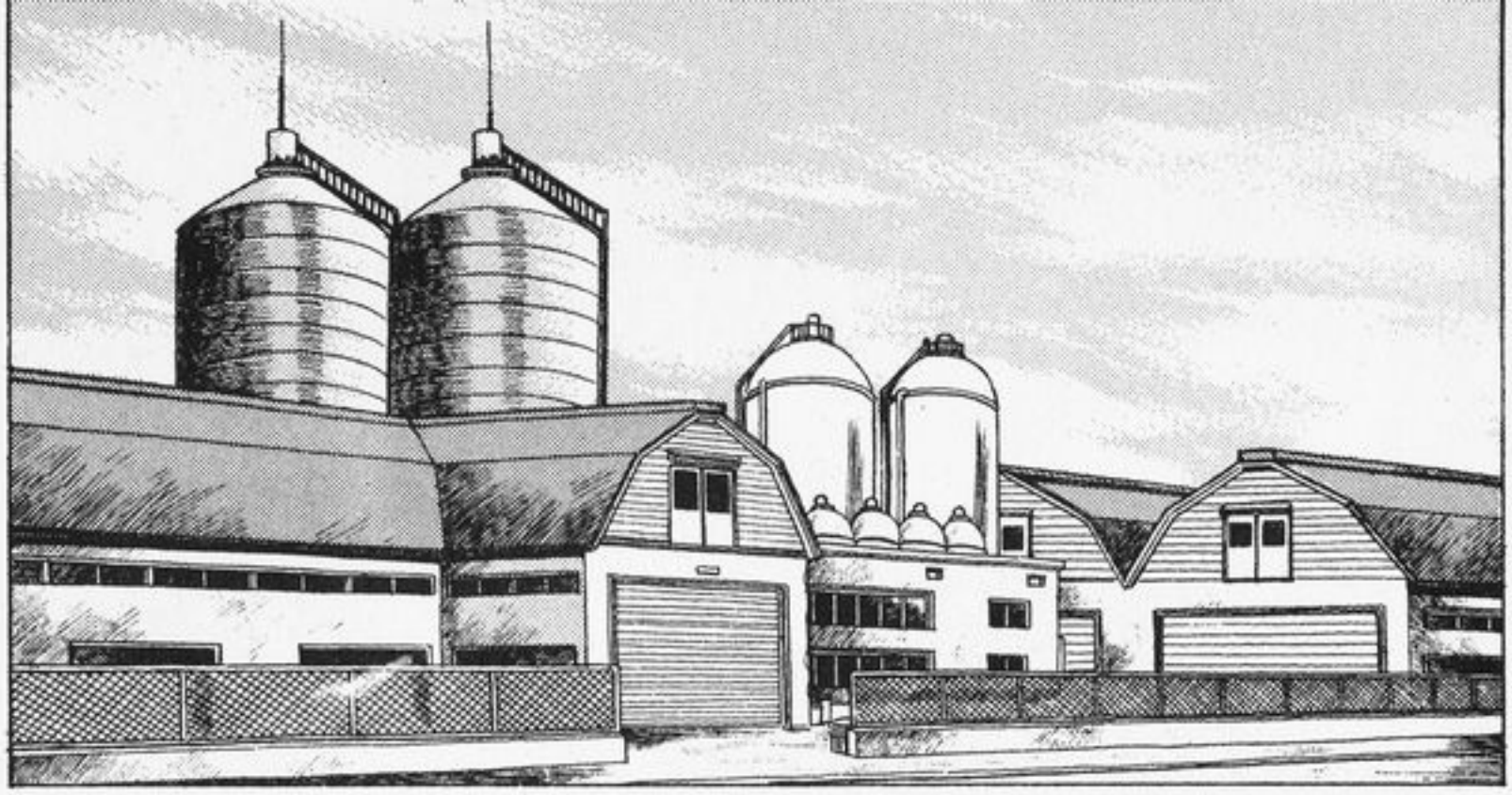
12

?...

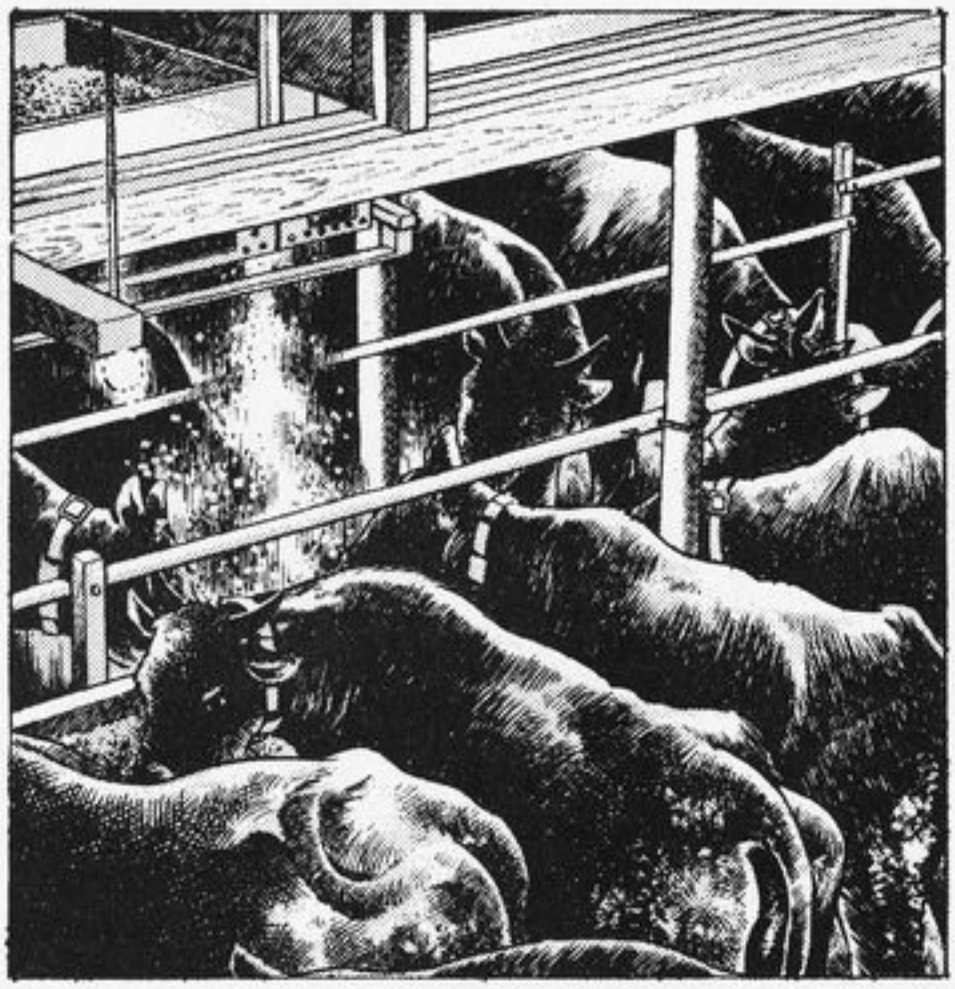
AS YOU PREPARE TO WORK AT A KOREAN RESTAURANT, LET ME SHARE ONE IMPORTANT PIECE OF ADVICE WITH YOU AS A SEND-OFF.

ALRIGHT... I CAN'T LET THIS GO UNRESOLVED ANY LONGER.

OH REALLY...?



EXCRETING WASTE AND URINE FREELY.
THE COWS HERE ARE FORCED TO STAND LIKE THIS ALL DAY LONG.



TIED UP AND CRAMMED SO TIGHTLY NEXT TO THE NEIGHBORING COW, THEY'RE PRACTICALLY TOUCHING SHOULDERS.

IT'S ABSOLUTELY FILTHY...
FROM THE WAIST DOWN, THEY'RE COVERED IN THEIR OWN FILTH.

WHAT'S GOING ON DOWN THERE AT THEIR FEET?

THIS BREEDING GROUND LETS THE COWS ROAM FREELY, NO CHAINS IN SIGHT, BUT...

OH, LOOK AT ALL THAT SAWDUST SPREAD OUT!

TAKE A PEEK AT THE NEIGHBORING PEN.

IT'S LIKE KNEADED CLAY...

14

AFTER SIX MONTHS OF THIS, THE WASTE AND SAWDUST BLEND TOGETHER, TRANSFORMING INTO A CLAY-LIKE SUBSTANCE.

THE COWS DROP THEIR DROPPINGS AND URINE ATOP THE SAWDUST, AND THEN THEY TREAD UPON IT.

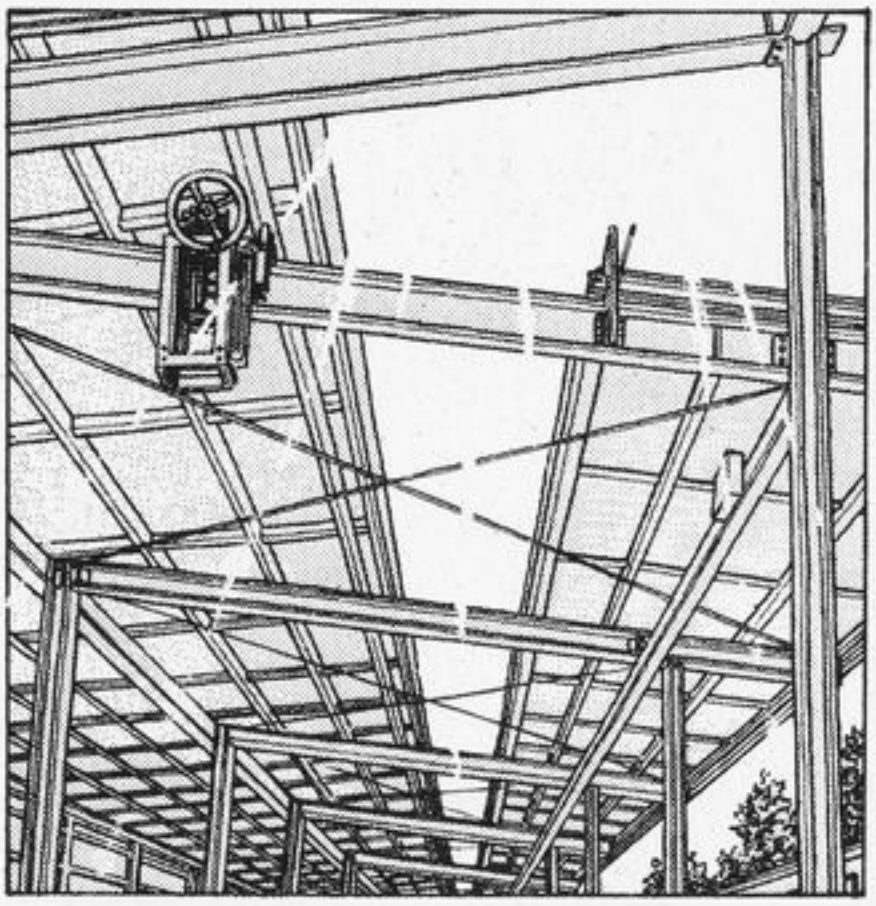
WHAT DO YOU MEAN?

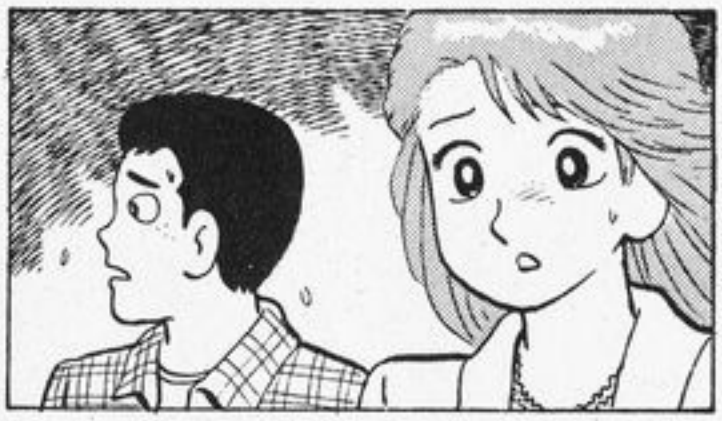
JUST SIX MONTHS AGO, THIS PLACE LOOKED LIKE THAT.

DELICIOUS!

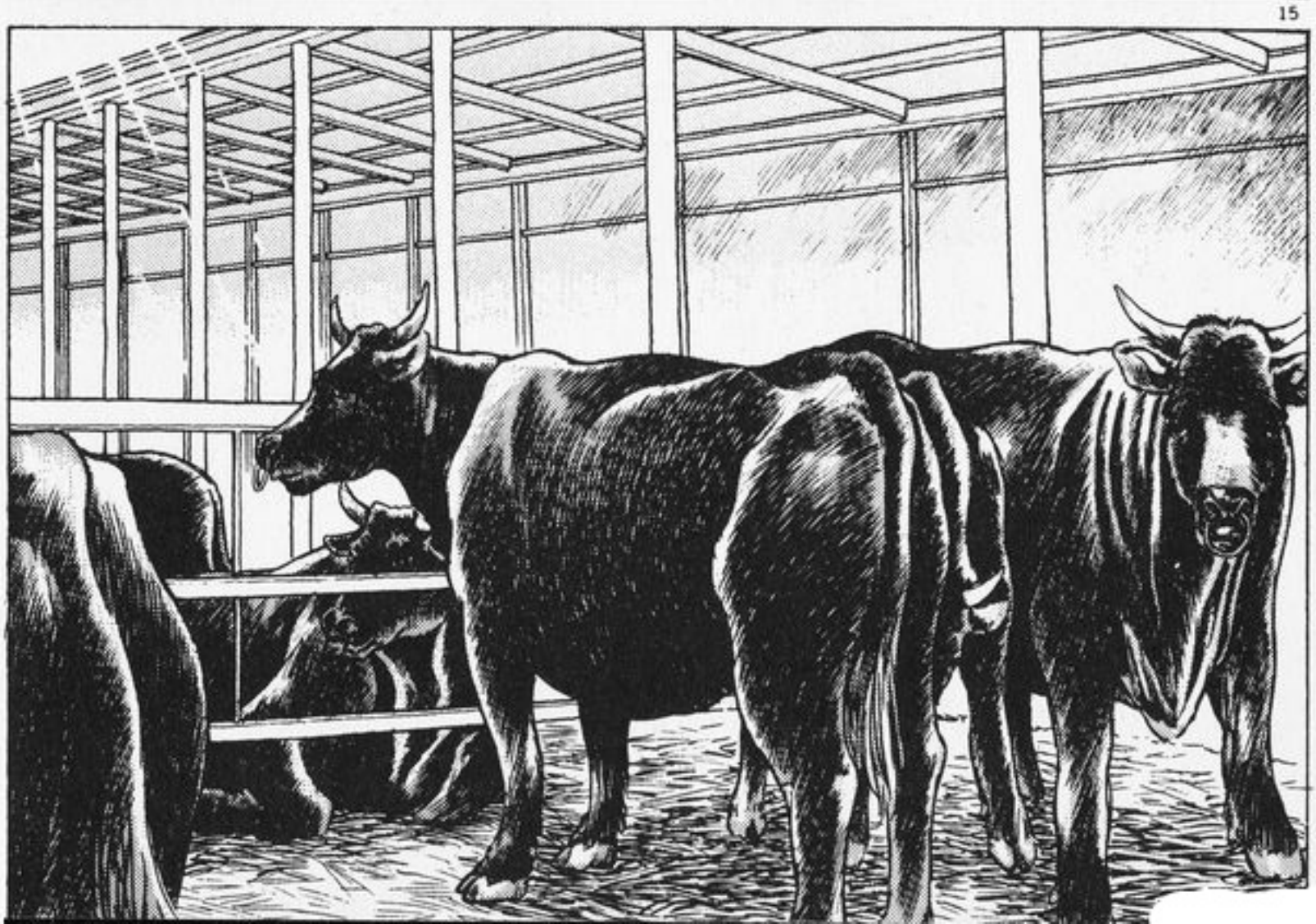
HOW UTTERLY DISGUSTING!
YOU ONLY CHANGE IT ONCE EVERY SIX MONTHS?! ARE YOU KIDDING ME?!

WELL, SINCE IT'S COME TO THIS, I GUESS I'LL JUST CHANGE THE SAWDUST FOR YOU.





LET'S CHECK OUT THE NEXT BREEDING AREA.



HOW WONDERFULLY CLEAN! IT DOESN'T HAVE THE STENCH LIKE THOSE OTHER FARMS.

THIS IS TRULY THE BEST ENVIRONMENT FOR OUR COWS.

IT'S WELL-VENTILATED AND GETS PLENTY OF SUNSHINE!

I WOULD NEVER LET THEM GET FILTHY WITH THEIR OWN WASTE; THAT'S JUST EMBARRASSING!

TWICE A DAY, MORNING AND EVENING, WE CHANGE THE STRAW FOR THEM.

REALLY?! NO MEDIC-ATION?!

EXACTLY, THAT'S WHY WE DON'T GIVE OUR COWS ANY MEDICATION!

WITH THIS SETUP, OUR COWS ARE BOUND TO GROW UP HEALTHY!

THIS MEANS IT'S QUITE POSSIBLE THAT HARMFUL SUBSTANCES AND ANTIBIOTICS ARE ACCUMULATING IN THE LIVER BECAUSE THEY CAN'T BE FULLY PROCESSED.

ONE OF THE LIVER'S FUNCTIONS IS TO HANDLE HARMFUL SUBSTANCES IN THE BODY; IT ESSENTIALLY MANAGES DETOXIFICATION.

THAT'S WHY THEY MIX ANTIBIOTICS INTO THE FEED TO KEEP DISEASES AT BAY!

OTHER FARMS ARE DIRTY AND HAVE POOR LIVING CONDITIONS, MAKING THEM PRONE TO ILLNESS.

DELICIOUS!

JUST BECAUSE IT'S HEALTHY DOESN'T MEAN YOU SHOULD FORCE YOUR KIDS TO EAT LIVER. THAT'S A RECIPE FOR TROUBLE!

EATING THE LIVER OF AN UNHEALTHY COW WON'T JUST LEAVE YOU DRAINED OF ENERGY; IT'S DOWNRIGHT DANGEROUS!

UGH.....

NOW IT ALL MAKES SENSE.

I SEE NOW... DURING THE RAW MEAT SHOWDOWN, CHEF KAIBARA FORBADE USING LIVER ALONG WITH THE HORSE MEAT.

CAN YOU BELIEVE I GREW UP AS THE SON OF A BUTCHER AND WAS CLUELESS ABOUT THE REALITIES OF RAISING CATTLE?!

WHAT A REVELATION...!

GIVE IT YOUR ALL, OKAY?!

I'VE REALIZED THAT SEEKING OUT MEAT FROM HEALTHY, WELL-RAISED COWS AND PIGS IS THE VERY FIRST STEP FOR ANY CHEF!

THANK YOU, YAMAOKA, FOR SUCH A WONDERFUL SEND-OFF!

檀苑

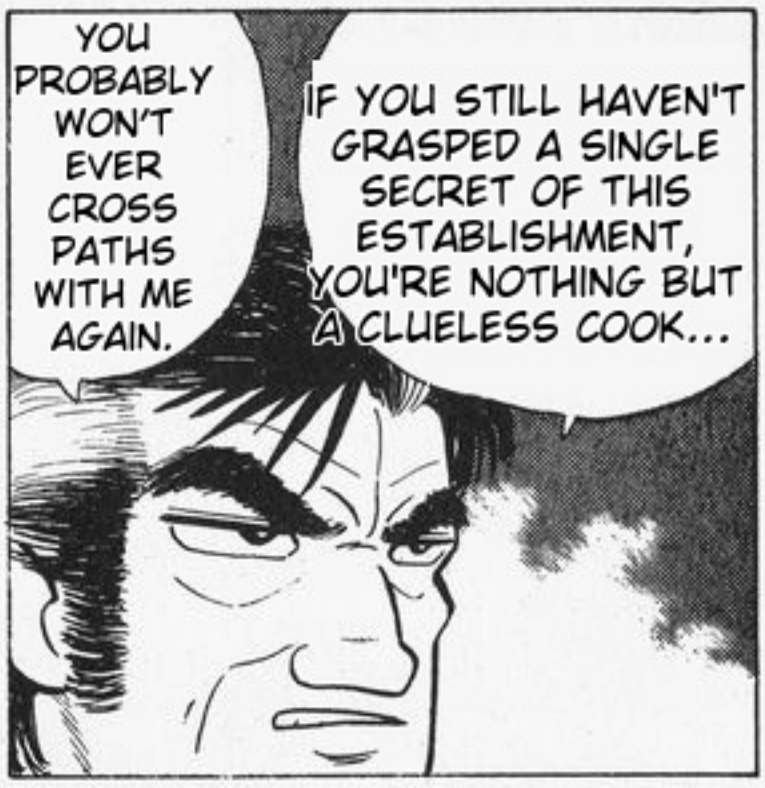
SHOW ME JUST HOW MUCH YOU'VE TRAINED, LET THOSE SKILLS SHINE!
SHIMOMURA, I HAVE BUT ONE REASON FOR BEING HERE.

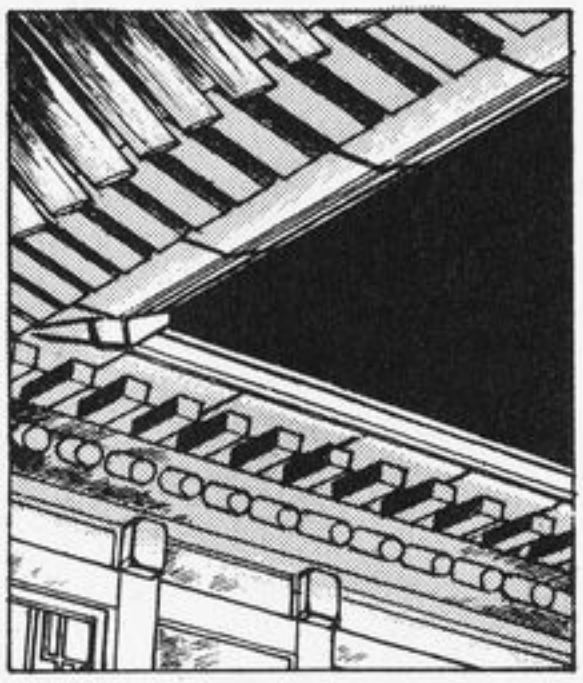
IT'S BEEN TOO LONG!
SENSEI!

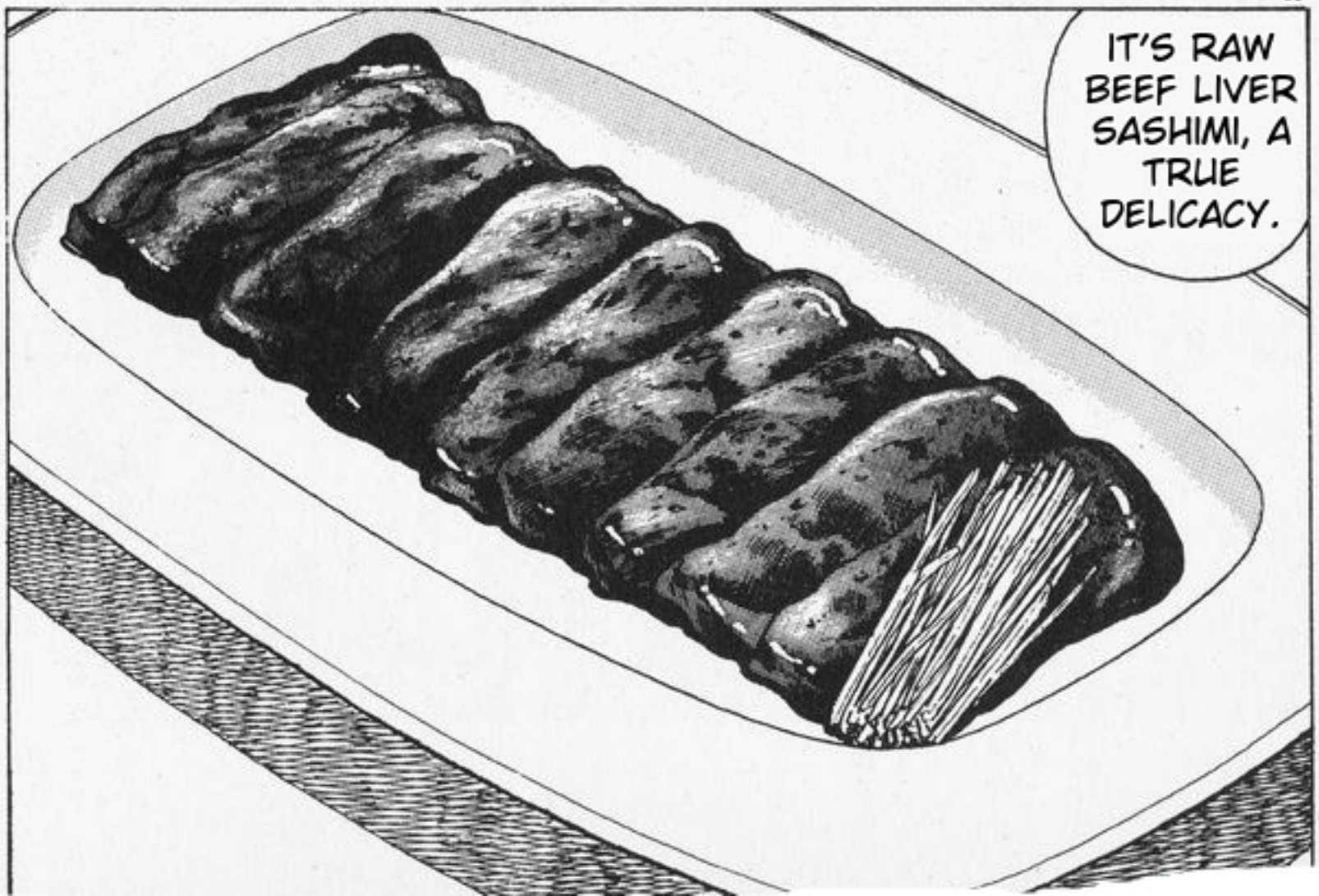
18

WHAT?!

I HAVE SOMETHING I WOULD LIKE YOU TO TRY.
GOT IT!


YOU PROBABLY WON'T EVER CROSS PATHS WITH ME AGAIN.
IF YOU STILL HAVEN'T GRASPED A SINGLE SECRET OF THIS ESTABLISHMENT, YOU'RE NOTHING BUT A CLUELESS COOK...




IT'S RAW BEEF LIVER SASHIMI, A TRUE DELICACY.

I WARNED YOU TO NEVER USE LIVER!!!!

SHIMOMURA, HAVE YOU FORGOTTEN?!

VERY WELL.

PLEASE, GIVE IT A TRY.

20

ABSOLUTELY CLEAR AND RICH WITH THE SAVORY TASTE OF MEAT ALONE...

HMM... NOT A TRACE OF UNPLEASANT ODOR... SWEET AND CRISP TO THE BITE.

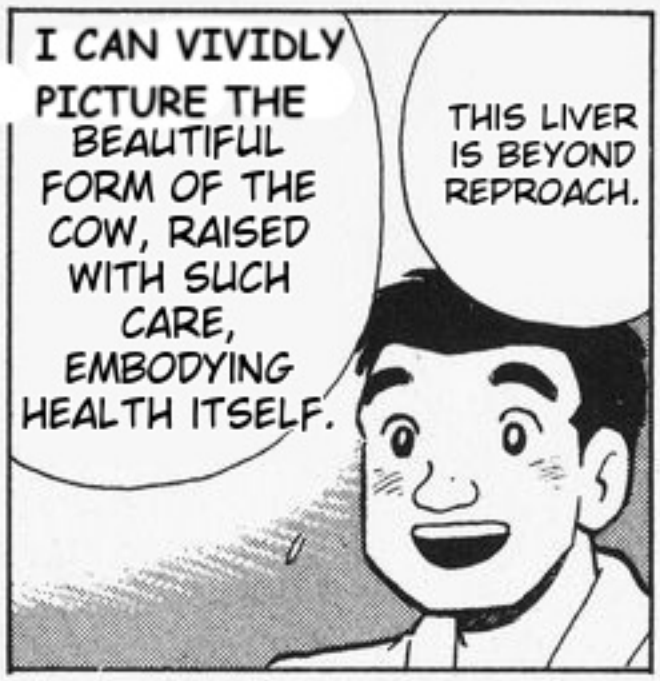
THIS LIGHTNESS... TRULY THE VERY ESSENCE OF PURITY IN FLAVOR!

LIVERS THAT ARE DARK AND GNARLED, OR ON THE FLIP SIDE, TOO PALE, ARE NOTHING BUT A TOXIC MASS...

AH... WHAT A VIBRANT SHADE OF AZUKI RED...!

DELICIOUS!

WHEN YOU'RE CONVINCED THAT YOU'VE LEARNED ENOUGH AT THIS ESTABLISHMENT, FEEL FREE TO RETURN AT ANY TIME.
SHIMO-MURA-KUN...


I CAN VIVIDLY PICTURE THE BEAUTIFUL FORM OF THE COW, RAISED WITH SUCH CARE, EMBODYING HEALTH ITSELF.
THIS LIVER IS BEYOND REPROACH.

IF SHIMOMURA HAS HONED HIS SKILLS SUFFICIENTLY, I WILL DEFINITELY BRING HIM BACK!
THANK YOU, SENSEI!
INDEED.

I NEED A CHEF LIKE YOU, ONE WHO TRULY UNDERSTANDS THE ESSENCE OF MEAT.
WAIT, WHAT?!

SOMEONE TAUGHT ME ABOUT LIVER, AND THAT SOMEONE IS...
B-BUT, SENSEI...

THANK YOU SO MUCH!

♫

東西新聞

OH, HELL, NOT YOU AGAIN!!!

HEY, YAMAOKA!

WE'LL HAVE IT ALL TO OURSELVES.

DON'T WORRY ABOUT HIM.

I WENT THROUGH ALL THIS TROUBLE THINKING YAMAOKA-SAN WOULD ENJOY IT...

OH, COME ON... MY BROTHER WHIPPED UP THIS DELICIOUS LIVER PÂTÉ, SO I BROUGHT IT FOR YOU TO SAVOR, AND...

ぴゅ

22

MAYBE HE JUST ISN'T A LIVER LOVER...

第3話

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I CAN'T BELIEVE IT'S DIRECTOR KOIZUMI...!

I KNEW IT! THE RUMORS WERE TRUE AFTER ALL...

編集局長室

HOW NAUGHTY!!

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QUIT PUSHING ME!!!

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2

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WHOA!

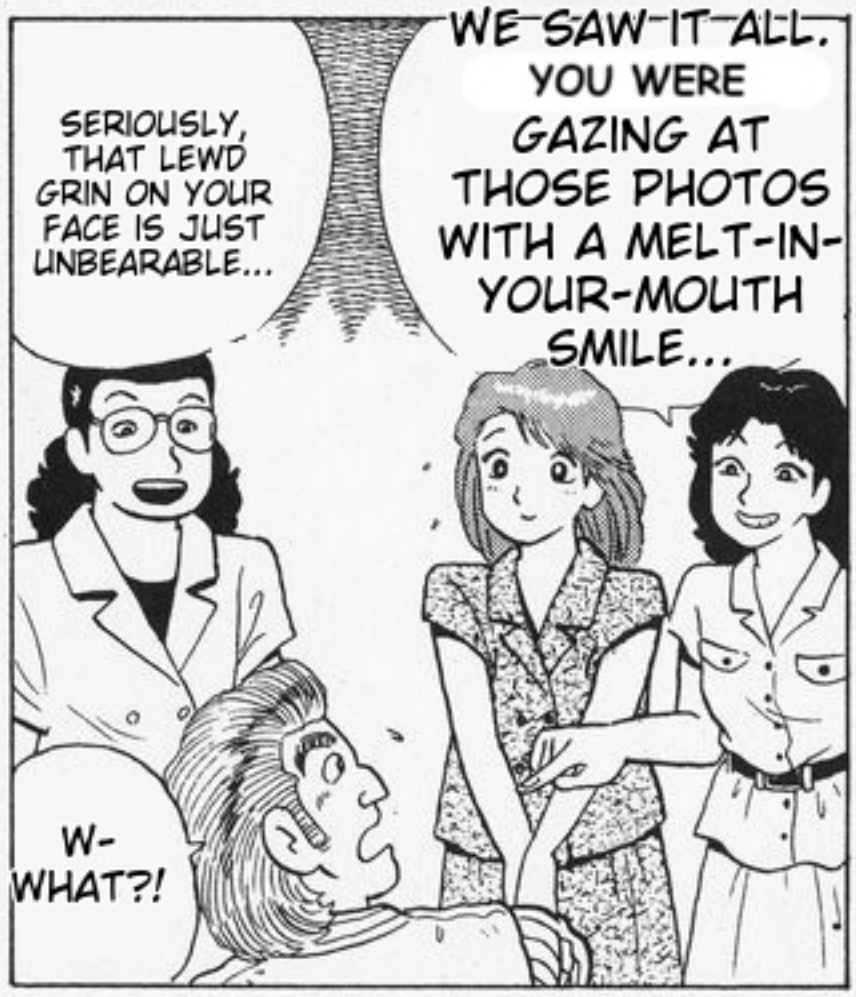
DELICIOUS!

WHAT ON EARTH WERE YOU DOING PEEPING INTO SOMEONE ELSE'S ROOM?!

WHAT THE HECK ARE YOU GUYS DOING HERE?!

LET'S NOT BEAT AROUND THE BUSH, JUST SPILL IT.

WHAT?! SPIT IT OUT CLEARLY!
UH, WELL... HOW SHOULD I PUT THIS...


SERIOUSLY, THAT LEWD GRIN ON YOUR FACE IS JUST UNBEARABLE...
WE SAW IT ALL. YOU WERE GAZING AT THOSE PHOTOS WITH A MELT-IN-YOUR-MOUTH SMILE...
W-WHAT?!

WE WANT TO KNOW IF YOU'RE REALLY...
ARE YOU REALLY?

3

WORD HAS SPREAD THAT THE DIRECTOR HAS FOUND A NEW LOVE, YOU KNOW.
?

YOU MORONS!

HOW DID YOU TWO MEET?

AND HOW OLD IS SHE?

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WHO'S THE WOMAN IN THAT PICTURE?

THIS IS THE PHOTO.

4

YET, THIS IS JUST SOME ORDINARY CATS.

I REALLY THOUGHT IT WAS ONE OF THOSE AMAZING BREEDS LIKE PERSIAN OR HIMALAYAN.

ボカ ボカ ボカ

IT'S JUST SOME KITTENS.

OH.

ARE YOU SOME KIND OF PERVERT?

YOU MADE THAT FACE STARING AT SOME KITTENS?

DELICIOUS!

I'M ASKING THE OWNER TO LET ME HAVE IT, BUT THEY JUST WON'T BUDGE...
I'VE COMPLETELY FALLEN FOR THESE KITTIES.

WOW...
THIS CAT IS A PURE-BRED JAPANESE FELINE!
TSK! YOU ALL JUST DON'T GET IT.

I CAN'T DEAL WITH THIS RIGHT NOW.
I'LL CATCH YOU ALL LATER.

COME ON OVER, EVERYONE!
OH, PERFECT TIMING! I'M JUST HEADING TO THE HOUSE OF THE CAT'S OWNER.
YIKES!

I'M ON MY WAY TO SEE THAT ADORABLE KITTY...

5

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WOW, WHAT MAGNIFICENT LITTLE FURBALLS THEY ARE!

CRAFTED BY THE MASTER LEFT-HANDED SCULPTOR, JINGORO!

SERIOUSLY...

IT LOOKS JUST LIKE THE SLEEPING CAT FROM THE YOMEIMON GATE IN NIKKO!

I THOUGHT I RECOGNIZED IT FROM SOMEWHERE;

6

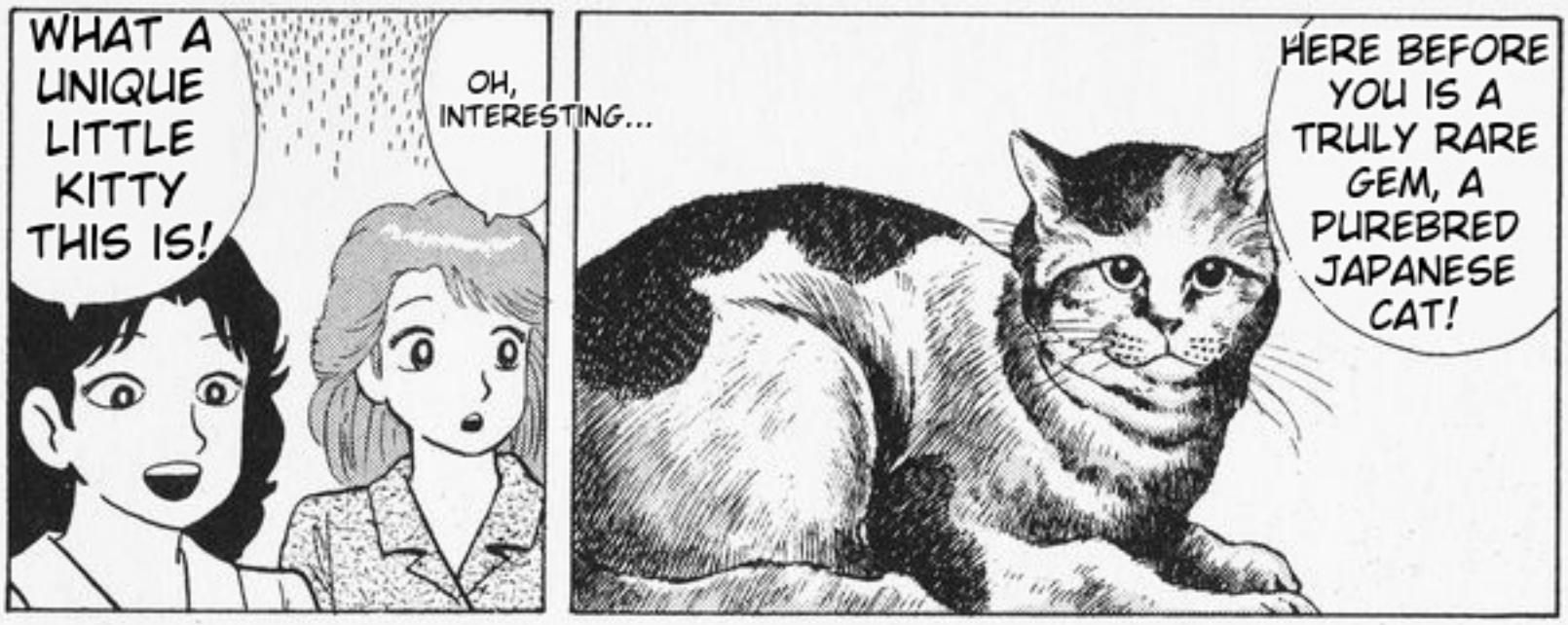
AND NOW, PURE JAPANESE CATS HAVE NEARLY VANISHED FROM EXISTENCE.

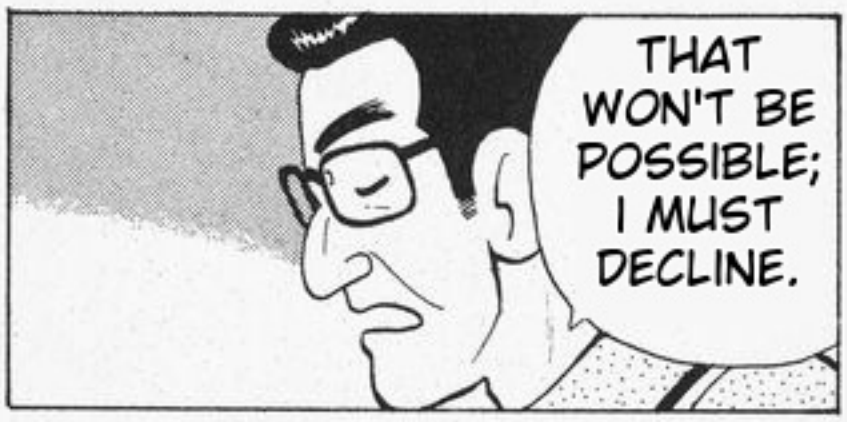
PERSIANS, HIMALAYANS, AND SIAMESE FLOWED INTO JAPAN LIKE A TIDAL WAVE, LEADING TO A MIX THAT BLURRED THE LINES,

THAT'S RIGHT, THAT SLEEPING CAT REPRESENTS THE QUINTESSENTIAL PURE JAPANESE FELINE!

HOWEVER, AFTER WORLD WAR II, FOREIGN CAT BREEDS BECAME THE TALK OF THE TOWN...

DELICIOUS!


WHAT A UNIQUE LITTLE KITTY THIS IS!
OH, INTERESTING...
HERE BEFORE YOU IS A TRULY RARE GEM, A PUREBRED JAPANESE CAT!


THAT WON'T BE POSSIBLE; I MUST DECLINE.

PLEASE, ALLOW ME TO RAISE THIS LITTLE KITTEN!
MR. HISHIDA! I'M BEGGING YOU!
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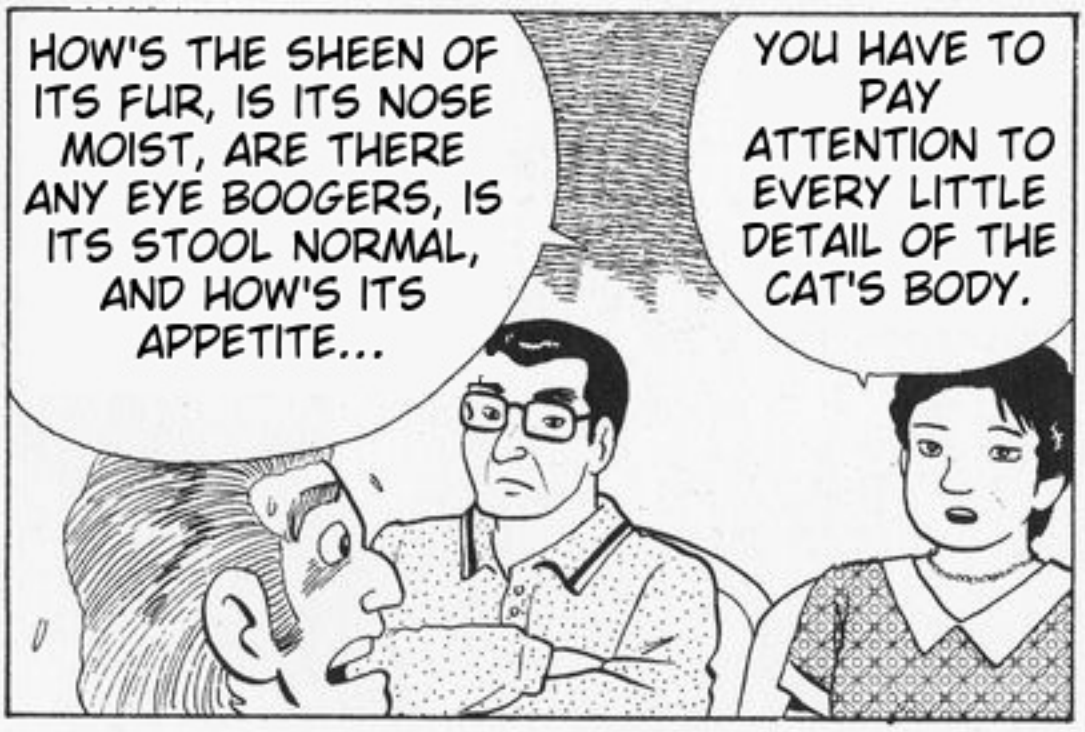
I ABSOLUTELY MUST RAISE THIS JAPANESE CAT, NO MATTER WHAT!
COME ON, PLEASE! I'LL DO ANYTHING IN RETURN!


HOW'S THE SHEEN OF ITS FUR, IS ITS NOSE MOIST, ARE THERE ANY EYE BOOGERS, IS ITS STOOL NORMAL, AND HOW'S ITS APPETITE...
YOU HAVE TO PAY ATTENTION TO EVERY LITTLE DETAIL OF THE CAT'S BODY.

KOIZUMI, OWNING A CAT ISN'T AS SIMPLE AS CREATING A NEWSPAPER.
MR.

I-I INTEND TO BE ABLE TO DO IT.

NO, SORRY, BUT I CAN'T TRUST THAT.

CAN YOU REALLY DO SOMETHING LIKE THAT?

AND WHEN THE BREEDING SEASON ROLLS AROUND, WE MUST BE EXTRA CAUTIOUS TO PROTECT THE PURITY OF JAPANESE CATS... IN ANY CASE, THERE'S NO TIME TO LET OUR GUARD DOWN.

WELL...

WHEN I TRULY UNDERSTAND THAT YOU CAN DO ALL OF THAT, THEN WE CAN HAVE A THOUGHTFUL DISCUSSION.

WELL, LET'S JUST SAY AFTER FIVE OR TEN MORE YEARS OF GETTING TO KNOW EACH OTHER,

ガーン...

FIVE OR TEN YEARS...?!

8

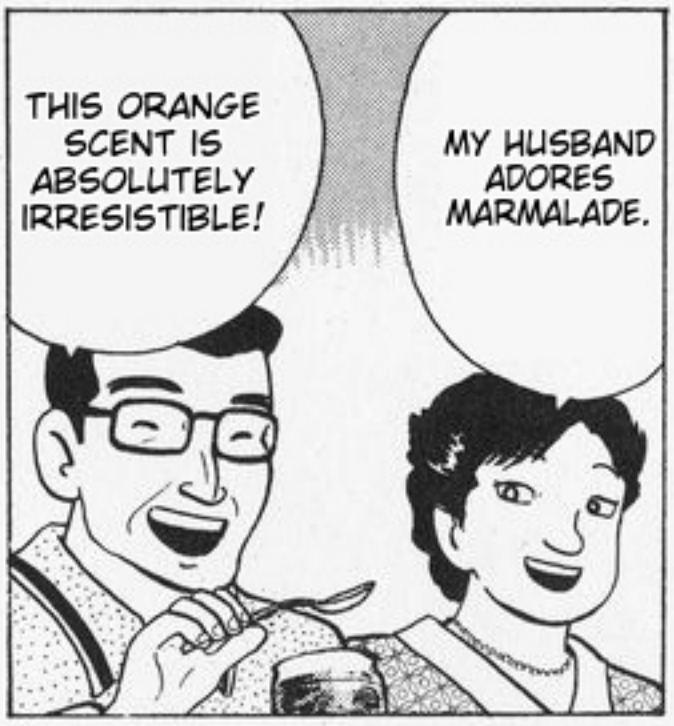
COME NOW, PLEASE ENJOY SOME TEA.

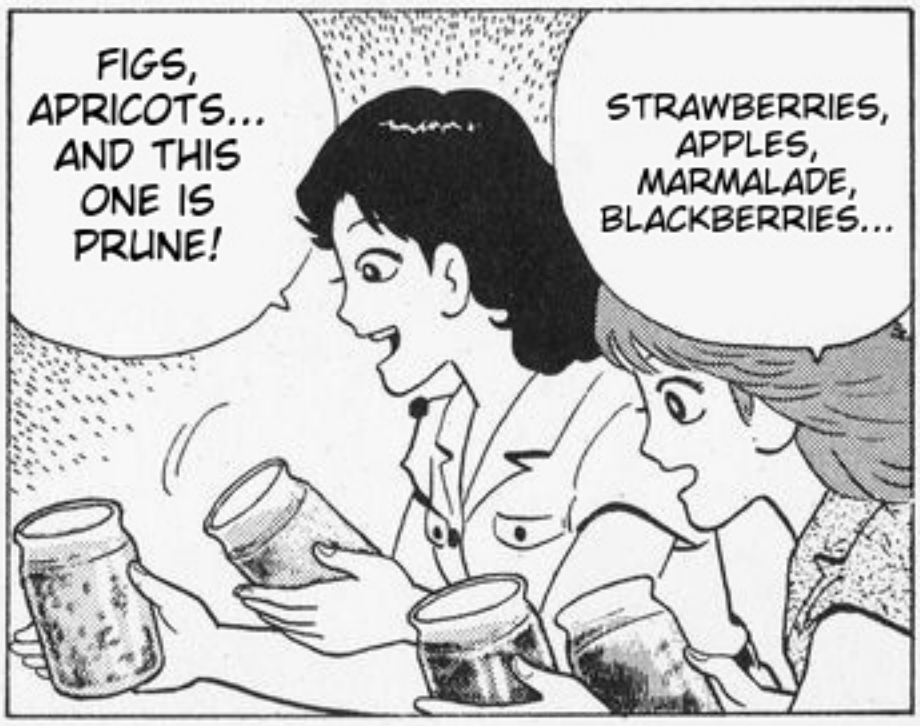
DELICIOUS!

ALL OF THESE ARE MY WIFE'S SPECIAL JAMS!
MY WIFE IS A MASTER AT MAKING JAM, YOU KNOW.

THEY LOOK DELICIOUS!
WOW, SO MANY DIFFERENT KINDS!

9


THIS ORANGE SCENT IS ABSOLUTELY IRRESISTIBLE!
MY HUSBAND ADORES MARMALADE.


FIGS, APRICOTS... AND THIS ONE IS PRUNE!
STRAWBERRIES, APPLES, MARMALADE, BLACKBERRIES...

.....

THESE DAYS, MOST OF THE ORANGES ARE PRACTICALLY FROM AMERICA, RIGHT?

WELL, IT WAS WRITTEN JUST LIKE THAT.

OH, BUT IT'S AN ORANGE!

WHAT KIND OF INGREDIENTS WENT INTO THIS MARMALADE?

THESE ARE ORANGES IMPORTED FROM AMERICA, AREN'T THEY?

HUH?

YOU ALL SEEM TO PAMPER THE LITTLE KITTIES, BUT WHEN IT COMES TO US HUMANS, IT'S LIKE YOU COULDN'T CARE LESS!

I SEE...

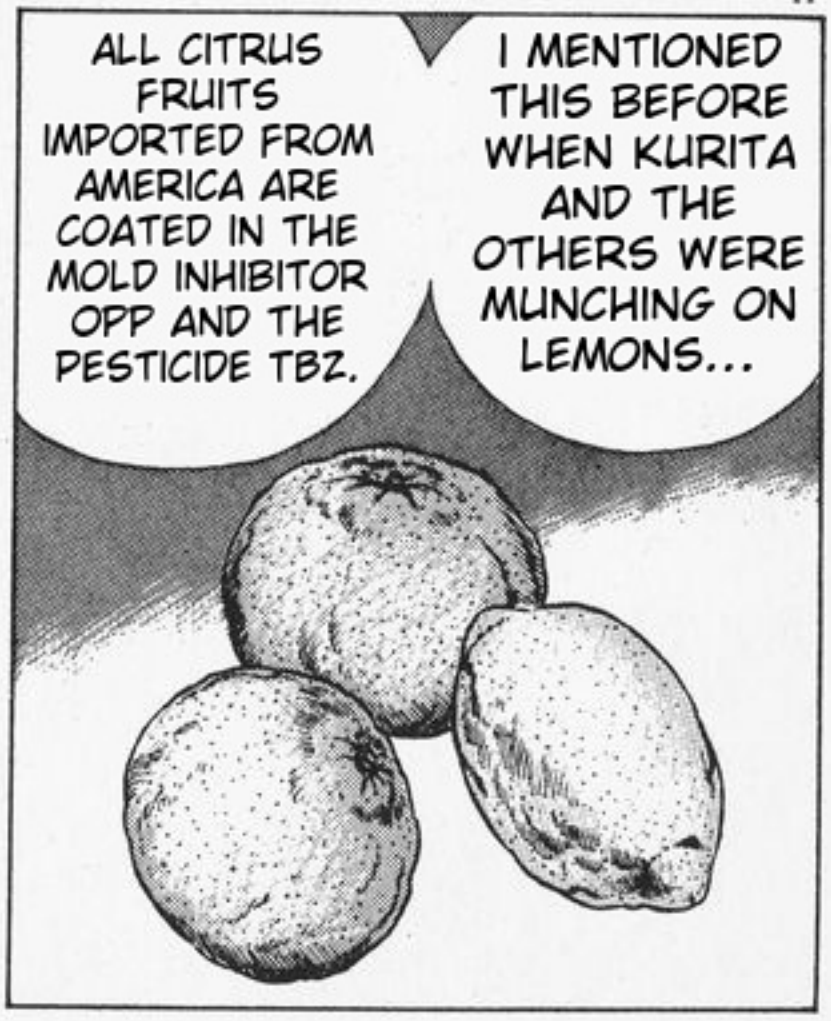
SERVING SOMETHING LIKE THIS TO GUESTS?!

THIS MARMALADE IS PRACTICALLY POISON!

*TL NOTE: I ALREADY KNOW WHERE THIS IS GOING, AND SINCE IT'S BEEN DISCUSSED BEFORE, I'LL JUST SAY IT ONCE: MULTIPLE STUDIES HAVE SHOWN THAT LOW DOSES OF OPP POSE NO CANCER RISK. THAT SAID, ALWAYS WASH YOUR FRUIT WHEN YOU GET IT IF YOU WANT TO BE EXTRA CAREFUL.

DELICIOUS!

11



AND TO THINK THAT EATING THE PEEL, SOAKED IN OPP AND PESTICIDES, IS COMPLETELY OUTRAGEOUS!

OPP SEEPS NOT ONLY INTO THE PEEL BUT ALSO INTO THE JUICY FLESH, SO YOU ABSOLUTELY MUST AVOID CITRUS FRUITS IMPORTED FROM AMERICA.

AMERICA WAS COATING CITRUS FRUITS MEANT FOR JAPAN WITH THIS STUFF.

JUST RECENTLY, IT WASN'T JUST OPP; THERE WAS ALSO EDB, ANOTHER POTENT CARCINOGENIC PESTICIDE.

THAT'S BEEN BANNED FOR USE WITHIN THE UNITED STATES.

MARMALADE IS PRACTICALLY MADE FROM THAT VERY PEEL!

IF THAT'S THE CASE, IT'S TRULY POISON...!

IT'S LIKE SIMMERING A CARCINOGEN AND THEN GOBBLING IT DOWN...

12

BUT IT'S NOT ABOUT PROTECTING THE HEALTH OF US JAPANESE FOLKS!

U.S. AND DECIDED TO STOP USING EDB.

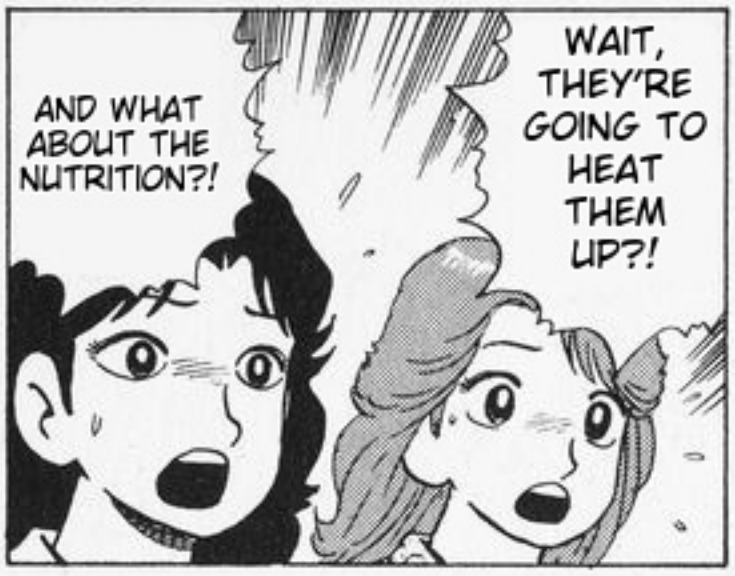
ONLY RECENTLY, THEY'VE BEGUN TO CONSIDER THE HEALTH ISSUES OF WORKERS IN THE ··

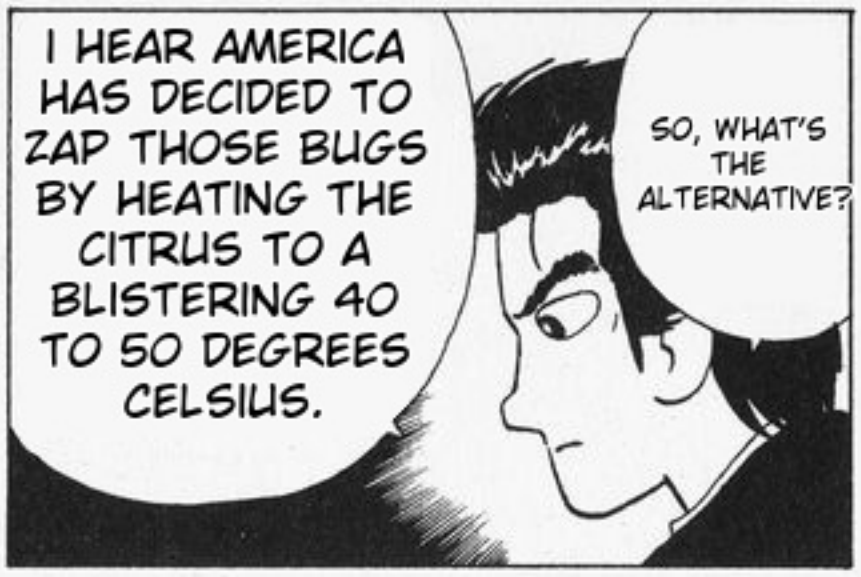
WHILE IT'S BANNED IN THEIR OWN COUNTRY, THEY STILL USE IT ON US JAPANESE!

THIS IS JUST HORRENDOUS!

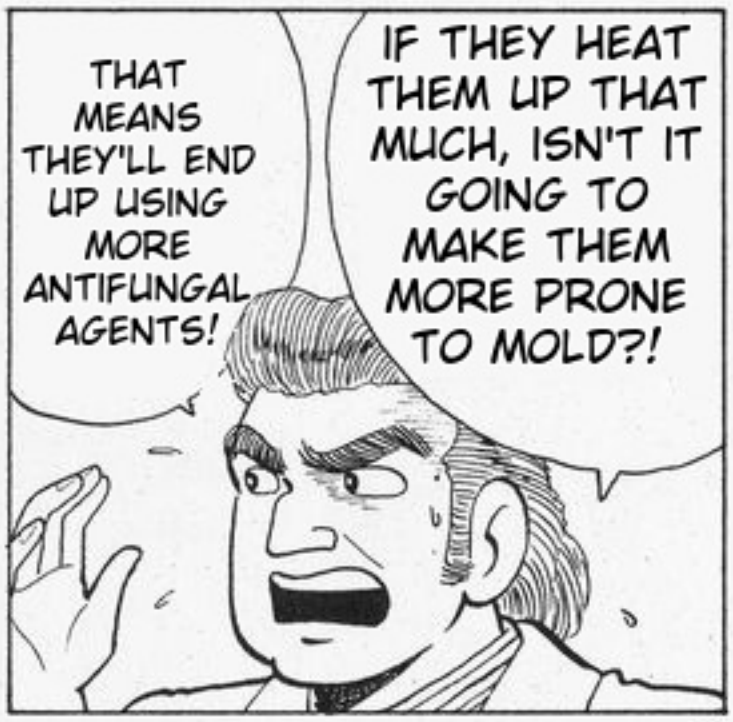
*TL NOTE: KARIYA IS CORRECT ABOUT EDB. IT WAS BANNED IN THE U.S. IN 1984, BUT FOR A WHILE THEY STILL ALLOWED A SMALL AMOUNT OF IT FOR PRODUCE SHIPPED OVERSEAS. THIS PRACTICE HAS LONG SINCE ENDED, THOUGH.

DELICIOUS!


AND WHAT ABOUT THE NUTRITION?!
WAIT, THEY'RE GOING TO HEAT THEM UP?!


I HEAR AMERICA HAS DECIDED TO ZAP THOSE BUGS BY HEATING THE CITRUS TO A BLISTERING 40 TO 50 DEGREES CELSIUS.
SO, WHAT'S THE ALTERNATIVE?

WHAT KIND OF DANGEROUS FOOD ARE WE BEING SERVED?!
THERE'S NO SAVING GRACE HERE! IF THEY STOP USING EDB, THEN CRANK UP THE HEAT TO 50 DEGREES... AND THE OPP STAYS THE SAME?!


THAT MEANS THEY'LL END UP USING MORE ANTIFUNGAL AGENTS!
IF THEY HEAT THEM UP THAT MUCH, ISN'T IT GOING TO MAKE THEM MORE PRONE TO MOLD?!

IT BRINGS TEARS TO MY EYES.

WE NEED A PROPER EXPLANATION ABOUT THIS ISSUE FOR THE PUBLIC!
THE GOVERNMENT OFFICIALS, ALONG WITH THE MINISTRY OF HEALTH,

東西新聞
1988
肉・オレンジ交渉
THE JAPANESE GOVERNMENT IS BOWING TO AMERICAN PRESSURE,
HELD A PRESS CONFERENCE ON THE FIERCE BATTLE FOR JAPAN-U.S. LIBERALIZATION.
THEY SAY THEY'RE GOING TO INCREASE IMPORTS OF CITRUS FROM AMERICA.

STILL, YAMAOKA-SAN, YOU'RE BEING A BIT HARSH!

I WAS SO UTTERLY CLUELESS...

AS YOU SAID, YAMAOKA-SAN, THIS MARMALADE IS POISON...

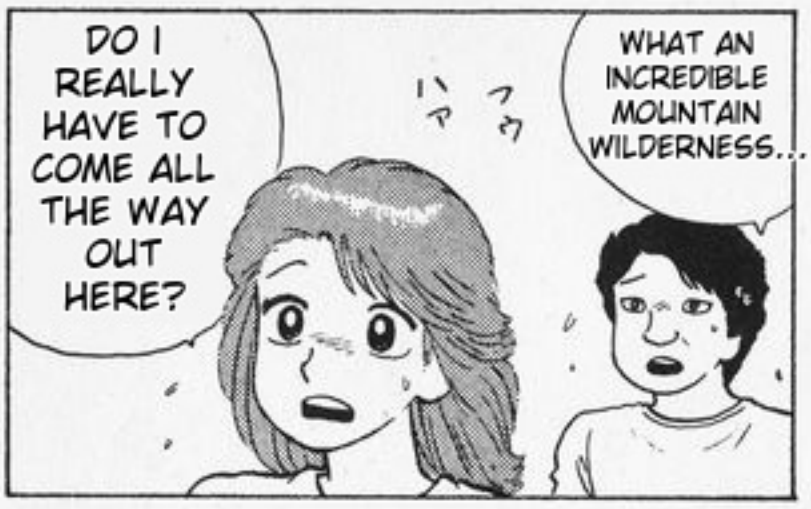
I GET IT, OKAY?!

EXACTLY, THERE MUST BE A BETTER WAY TO SAY IT!

AS AN APOLOGY, LET ME TEACH YOU HOW TO MAKE A SAFE AND DELICIOUS MARMALADE.

IZU-YUGASHIMA!

DELICIOUS!



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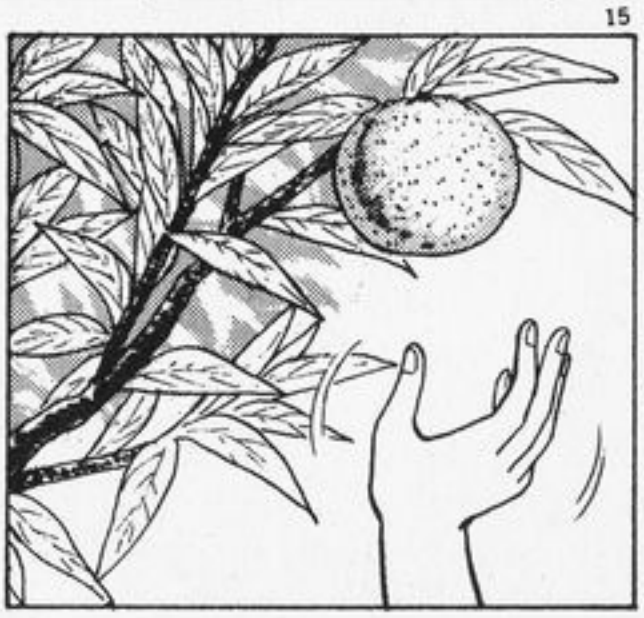


IF YOU'RE MAKING MARMALADE, THEN IT'S JUST FINE.

IF YOU EAT THEM JUST LIKE THIS, THEY WON'T TASTE GREAT, BUT,

BUT I'M SURPRISED THEY WERE STILL THERE!

AN ORDINARY SUMMER ORANGE FEELS LIKE A TREASURE DURING THIS SEASON.

THEY'RE REALLY RUGGED, BUT IS THAT OKAY?

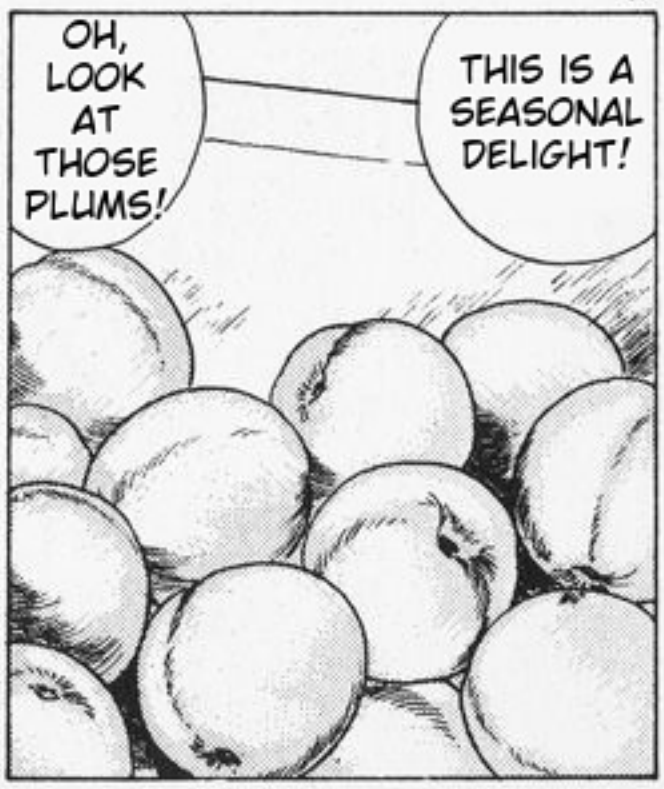
THIS IS THE GUARDIAN FRUIT OF THE SUMMER ORANGE TREE.

LEAVING A COUPLE OF FRUITS ON THE TREE INSTEAD OF PICKING THEM ALL IS CALLED TREE GUARDING, YOU KNOW.

16

DELICIOUS!

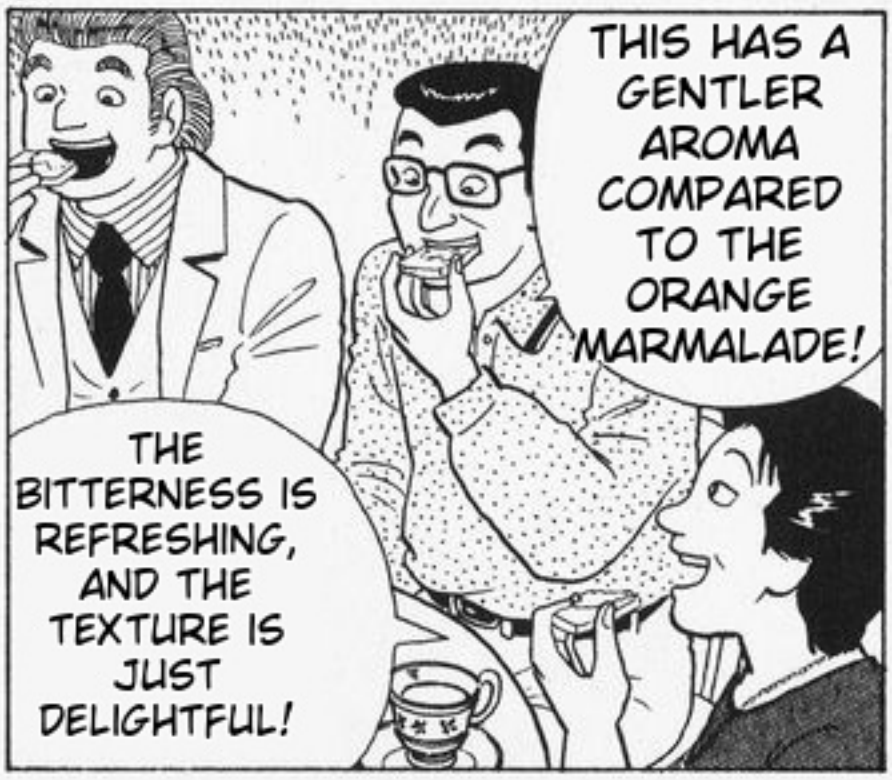
17



THE COLOR IS MUCH LIGHTER THAN THE ORANGE MARMALADE.

OH... SO THIS IS SUMMER CITRUS MARMALADE, HUH?!

18


THIS HAS A GENTLER AROMA COMPARED TO THE ORANGE MARMALADE!
THE BITTERNESS IS REFRESHING, AND THE TEXTURE IS JUST DELIGHTFUL!

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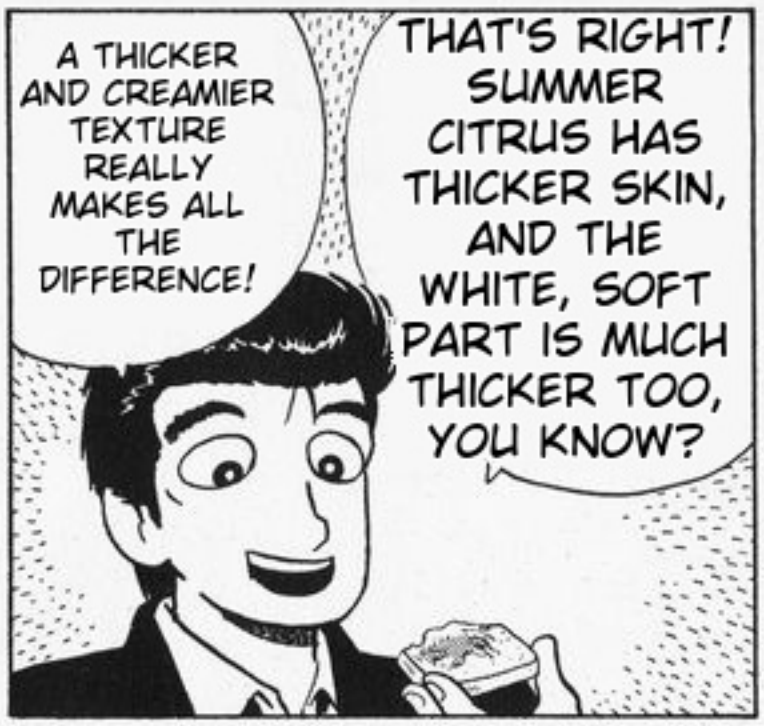
AH!

DELICIOUS!

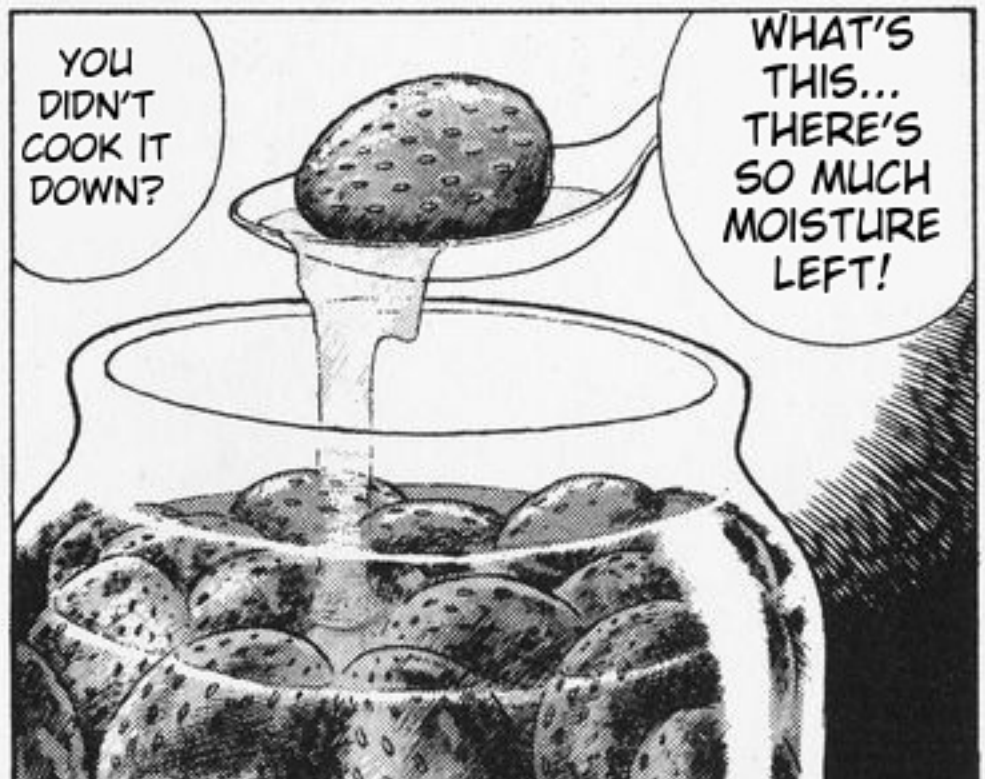
NOW THAT'S A BOLD CONTENDER!
OH, SO... SUMMER CITRUS MARMALADE ISN'T JUST A STAND-IN FOR ORANGE, HUH?

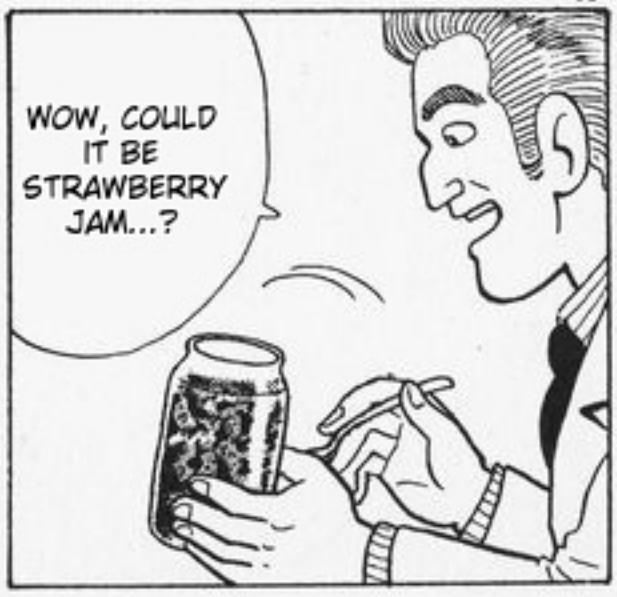

A THICKER AND CREAMIER TEXTURE REALLY MAKES ALL THE DIFFERENCE!
THAT'S RIGHT! SUMMER CITRUS HAS THICKER SKIN, AND THE WHITE, SOFT PART IS MUCH THICKER TOO, YOU KNOW?

GO AHEAD, DRIZZLE THIS ON AND ENJOY!
WHAT? IT'S NOT SWEET AT ALL...

THIS FEELS SAFE TO EAT!
WELL, IT'S FREE FROM PRESERVATIVES AND PESTICIDES!

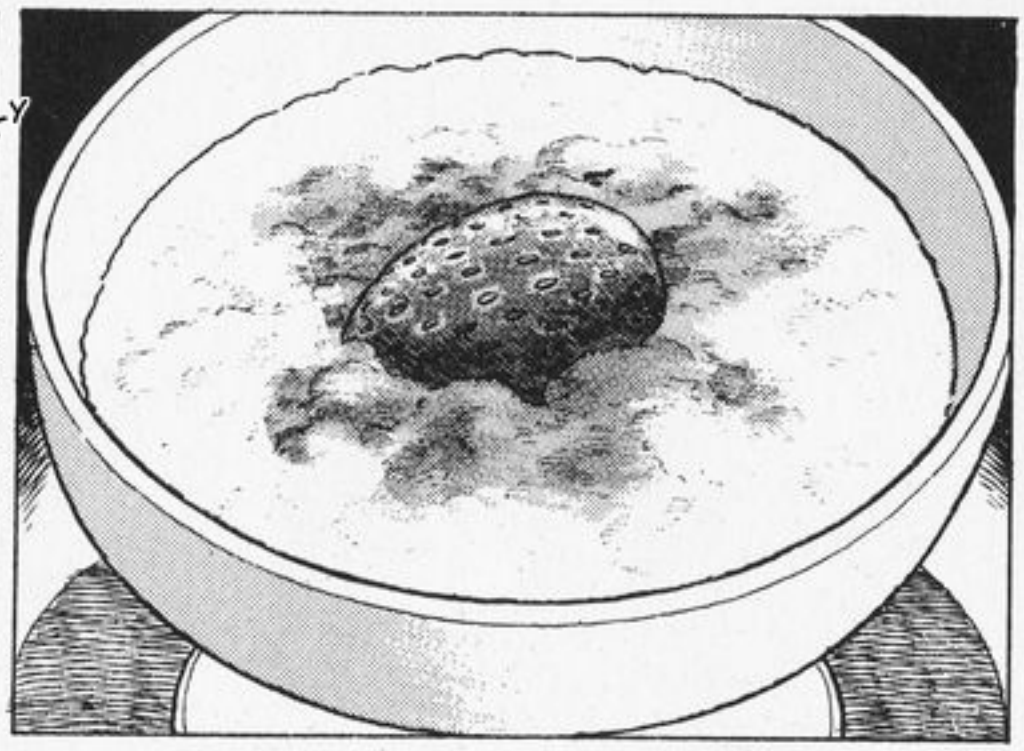
YEP, AND HERE'S A LITTLE BONUS! HOMEMADE YOGURT.


YOU DIDN'T COOK IT DOWN?
WHAT'S THIS... THERE'S SO MUCH MOISTURE LEFT!


WOW, COULD IT BE STRAWBERRY JAM...?

THE DEEP CRIMSON SYRUP SPREADS BEAUTIFULLY OVER PURE WHITE YOGURT!

ABSOLUTELY STUNNING!



THEY WERE SO SOUR WHEN FRESH, I DIDN'T KNOW WHAT TO DO WITH THEM!

OH WOW! WHAT AN AMAZING FRAGRANCE!

LIKE RUBIES!

THOSE STRAWBERRIES ARE GORGEOUS!

20

IF YOU'RE MAKING IT AT HOME, IT'S SUCH A WASTE TO LOSE THIS AROMA AND RUBY HUE!

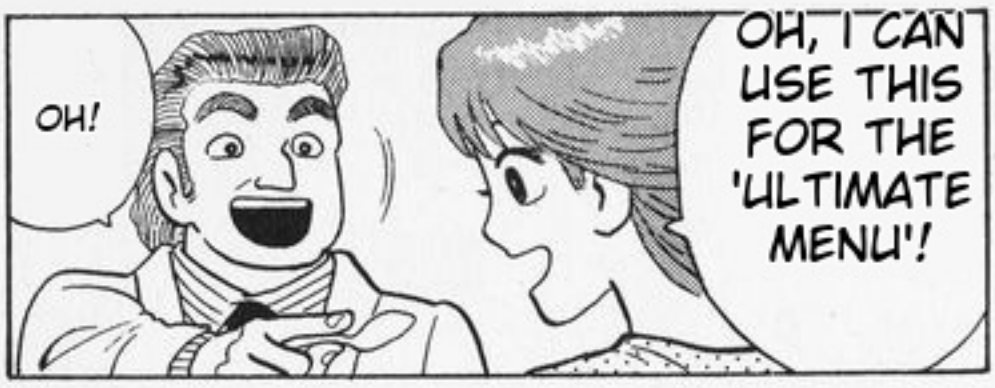
I GET IT WITH COMMERCIAL PRODUCTS; SHELF LIFE IS KEY, BUT STILL...

THE FLAVOR IS UNBELIEVABLY REGAL!

AND EVERYONE ALWAYS OVERCOOKS THEIR JAM.

FOR JAM, THE STRONGER THE STRAWBERRY'S TARTNESS, THE BETTER!

DELICIOUS!



21

WOW, IT'S SO ADORABLE -!!

LOOK, HERE'S A PICTURE OF MY SWEETHEART.

THANKS TO YOU ALL, I RECEIVED A PURE JAPANESE CAT FROM MR. HISHIDA!

YEAH, I ENDED UP GETTING FLEAS ALONG WITH THE CAT...

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WHAT'S GOING ON?

SHALL I SHARE SOME WITH YOU GUYS?

22

THE ONLY THING I GOT WAS FLEAS! THIS ISN'T EVEN A JOKE!!

I WAS HOPING FOR A LITTLE GIFT IN RETURN FOR THE KITTEN I GOT, BUT INSTEAD...

第4話

どんぶり丼の小宇宙

HOPE EVERYONE IS FEELING FABULOUS TODAY!

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HEY THERE!

LONG TIME NO SEE!

OH, BLACK-SAN!

YAMAOKA-SAN?

MAYBE HE ALREADY WENT OFF TO EAT?

2

SIGH... BUT I HAVE SOMETHING I'D LIKE TO DISCUSS WITH YAMAOKA-SAN...

LET'S GO GRAB A BITE JUST THE TWO OF US.

WHAT? HE PROMISED WE'D GO TOGEHTER!

WELL, HE'S QUITE THE UNRELIABLE GUY.

DID HE FORGET ABOUT YOU? TYPICAL.

GOURMET ADVENTURES 18!

THIS IS WHAT AN ELITE BUSINESSMAN'S MINDSET IS ALL ABOUT!

I'M GOING TO PACK ON THE NUTRIENTS NOW AND BEAT THE SUMMER SLUMP.!

SURE...

WAITING UNTIL YOU'RE WORN OUT FROM THE SUMMER HEAT TO LOAD UP ON NUTRIENTS? THAT'S JUST PLAIN FOOLISH!

HEH HEH HEH, I KNOW WHEN TO TIGHTEN UP, BUT WHEN IT COUNTS, I LET IT ALL LOOSE!

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4

I WENT OUT OF MY WAY TO ORDER DELIVERY JUST TO SHOW OFF!

THAT'S RIGHT!

HOW SCANDALOUS!

SHOWING OFF, HUH?

OH, THIS AROMA! ABSOLUTELY IRRESISTIBLE!

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はっわっ
THERE'S SOMETHING SO SATISFYING ABOUT FLAUNTING TASTY TREATS WHILE YOU EAT THEM!
UGH, THAT'S JUST SO ANNOYING AND SLEAZY!
I'M GOING TO DEVOUR THIS, JUST LIKE THIS, YUM YUM!
OH WOW, BUT IT LOOKS SO DELICIOUS!
ドン
HEY TOMII, WHAT HAVE YOU GOT THERE?
SORRY FOR BEING LATE, BLACK-SAN!
I DOZED OFF IN THE LIBRARY, AND NOW LOOK AT THE TIME...

OOPS.
AH!
イバカ～ン

I SAVED UP MY ALLOWANCE, FIFTY YEN A DAY, TEN YEN HERE AND THERE, JUST TO FINALLY ORDER THAT EEL BOWL -UGH!

OH MY!

EEEK! MY PREMIUM EEL BOWL -NOOO!!

WOW, WOW! THERE'S NOTHING QUITE LIKE THE DELICIOUSNESS OF EEL!

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IT WAS SO TASTY!

IT'S BURSTING WITH ENERGY, ISN'T IT? PURE JOY!

6

FOOL! IT'S PUNISHMENT FOR CAUSING A RUCKUS IN THE OFFICE!

I UNDERSTAND COVERING TOMII'S BILL, BUT WHY DO I HAVE TO COVER EVERYONE ELSE?!

THANK YOU FOR THE MEAL! SORRY FOR THE TROUBLE, YAMAOKA-SAN.

DELICIOUS!

HAVING THE RICE AND EEL SEPARATE MIGHT SEEM CLASSY, BUT IT JUST LACKS THAT FLAVOR PUNCH, RIGHT?

WITH DONBURI, THE RICE IS HEAPED HIGH AND STAYS HOT, SO YOU CAN ENJOY THAT SIZZLING EEL RIGHT AWAY.

WHEN I FIRST CAME TO JAPAN, I FELT A BIT QUEASY ABOUT IT, YOU KNOW...

BUT EEL IS JUST SO SCRUMPTIOUS!

UNAJŪ IS JUST FOR SHOW, REALLY!

AND WHEN IT COMES TO EEL, IT'S GOT TO BE UNADON, NO QUESTION!

THE WAY THEY LADLE RICE INTO THOSE BIG, DEEP BOWLS AND CROWN IT WITH SOMETHING DELICIOUS IS UNHEARD OF IN OTHER COUNTRIES.

HMM... DONBURI IS SOMETHING UNIQUELY JAPANESE, ISN'T IT...

YOU DO SEE IT IN SOUTHEAST ASIA, THOUGH.

SERVING RICE ON A PLATE AND THEN PILING ON COOKED MEAT AND VEGGIES IS ONE THING, BUT,

THERE ARE PLENTY OF COUNTRIES THAT EAT RICE, BUT NONE DO IT QUITE LIKE JAPAN WITH THEIR DONBURI STYLE...

ABSOLUTELY!

MAY THE BEST DISH WIN!

?!

EXACTLY! WHO CARES IF IT'S A BIT CRUDE!

HMM...

EATING SOMETHING PILED ON RICE-OR DRENCHED IN SAUCE IS CONSIDERED A BIT UNCOUTH, BUT THERE'S A FLAVOR THAT ONLY A DONBURI CAN DELIVER!

TRADITIONALLY,

MAYBE DONBURI IS THE WAY TO GO...

SO, HERE'S A LITTLE SPARK OF INSPIRATION I JUST HAD...

I HAVE A FRIEND WHO'S AN EDITOR FROM A MAGAZINE IN AMERICA, AND HE THINKS SHOWCASING JAPAN IN THE USUAL WAY JUST WOULDN'T CUT IT.

ACTUALLY,

LET'S DIVE INTO THE WORLD OF DONBURI TO UNCOVER THE ESSENCE OF THE JAPANESE SPIRIT!

WOW, THAT'S QUITE INTRIGUING.

HEY, I'VE BEEN THINKING ABOUT SOME GOOD IDEAS, AND I CAME TO CONSULT WITH YOU.

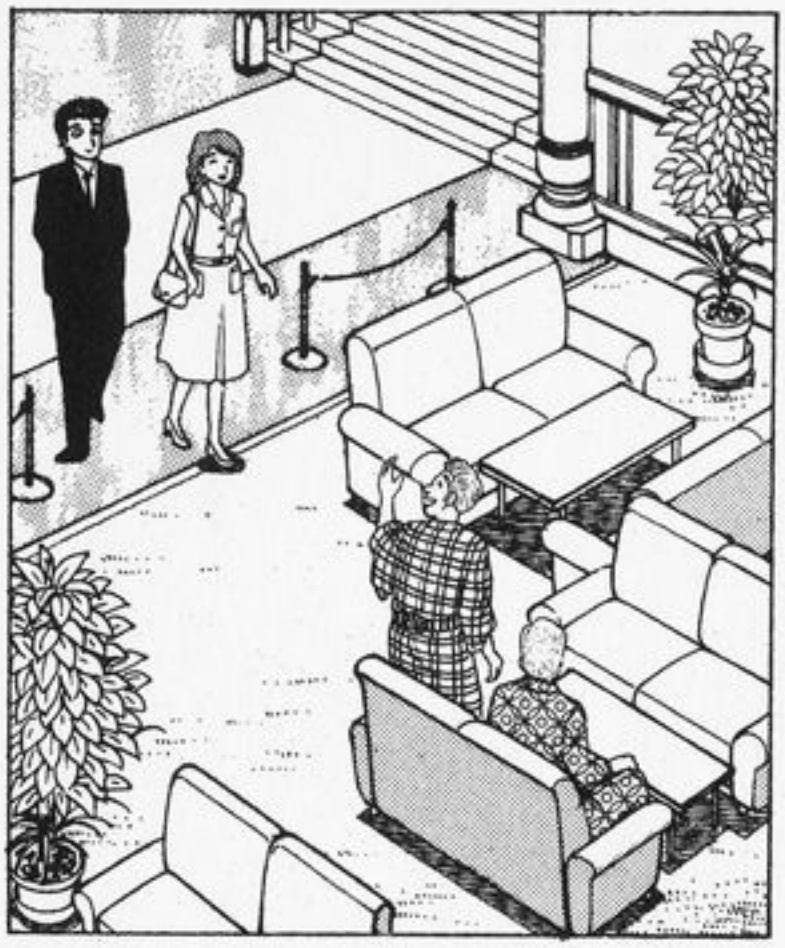
8

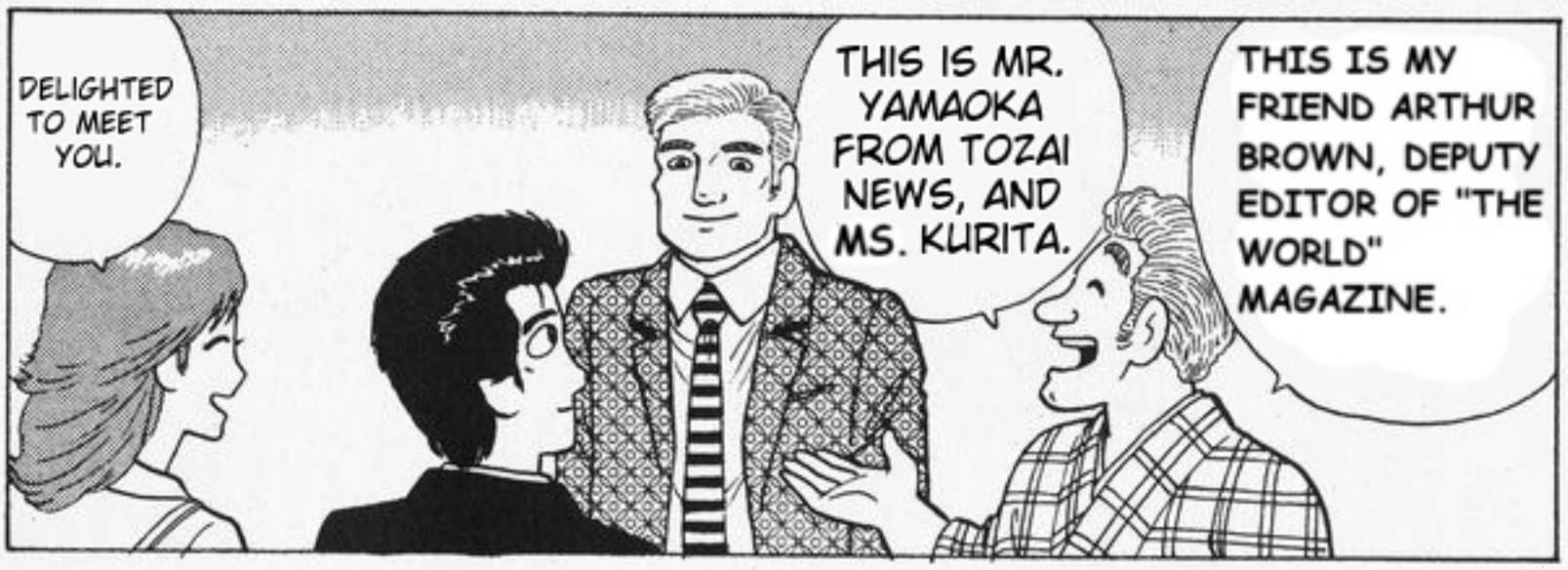
THANKS A MILLION!

NOW THAT SOUNDS FANTASTIC! COUNT ME IN, BLACK! I'M ALL FOR IT!

BY EXPLORING VARIOUS DONBURI DISHES, WE MIGHT JUST DISCOVER A UNIQUE SLICE OF JAPAN IN EACH ONE!

DELICIOUS!




DELIGHTED TO MEET YOU.
THIS IS MR. YAMAOKA FROM TOZAI NEWS, AND MS. KURITA.
THIS IS MY FRIEND ARTHUR BROWN, DEPUTY EDITOR OF "THE WORLD" MAGAZINE.

IT'S MAKING MY HEAD SPIN JUST LISTENING!
W-WHOA... YOUR JAPANESE IS SO FLUENT!

I'M ARTHUR BROWN, AT YOUR SERVICE.
I SINCERELY APOLOGIZE IF I'VE INCONVENIENCED YOUR DAY.
I ABSOLUTELY MUST EXPRESS MY GRATITUDE!

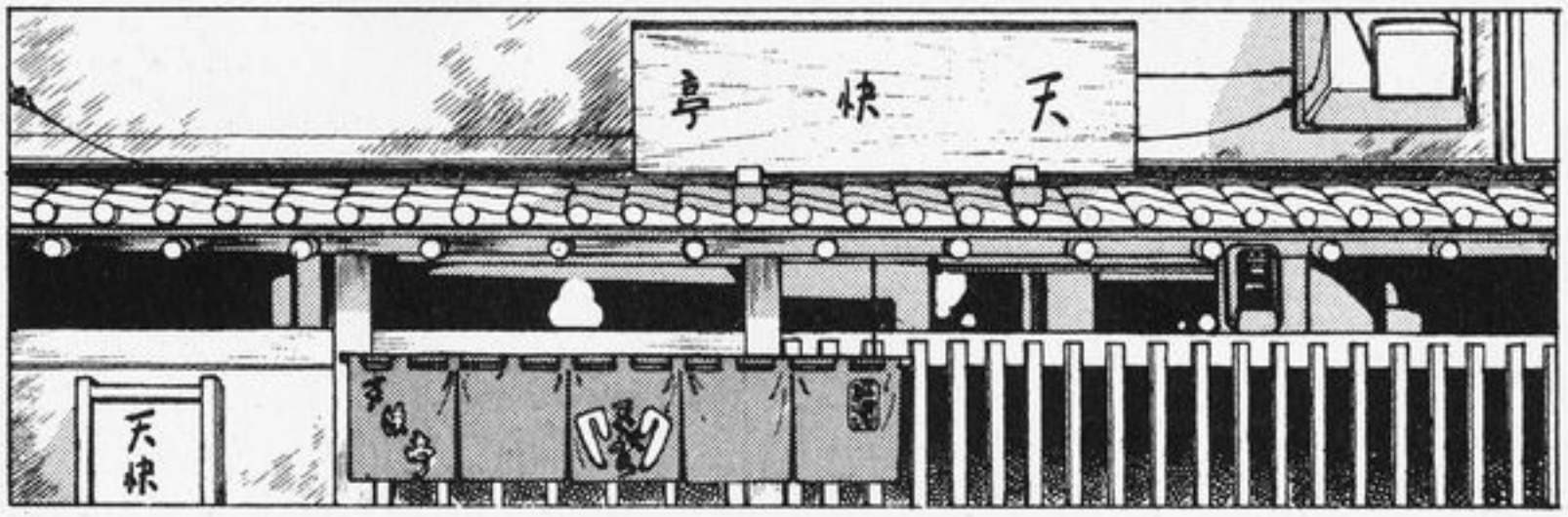
HEY~ BLACK-SAN, LEND ME A HAND HERE!

IF THERE ARE OTHER RICE BALL COOKERIES, I MUST RESEARCH THEM DILIGENTLY...

HAHAHA! COME NOW, LET'S EMBARK ON A DONBURI ADVENTURE!

SAYING THAT IF A RICE BALL RIDES ATOP A BOWL LIKE AN EEL, IT BECOMES THE QUINTESSENTIAL JAPANESE CUISINE!

MASTER BLACK SPEAKS OF WISDOM,



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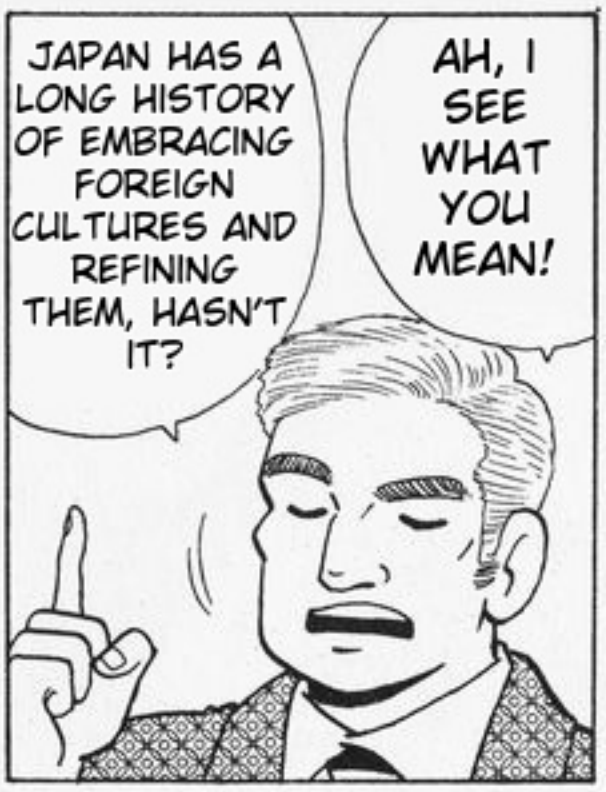
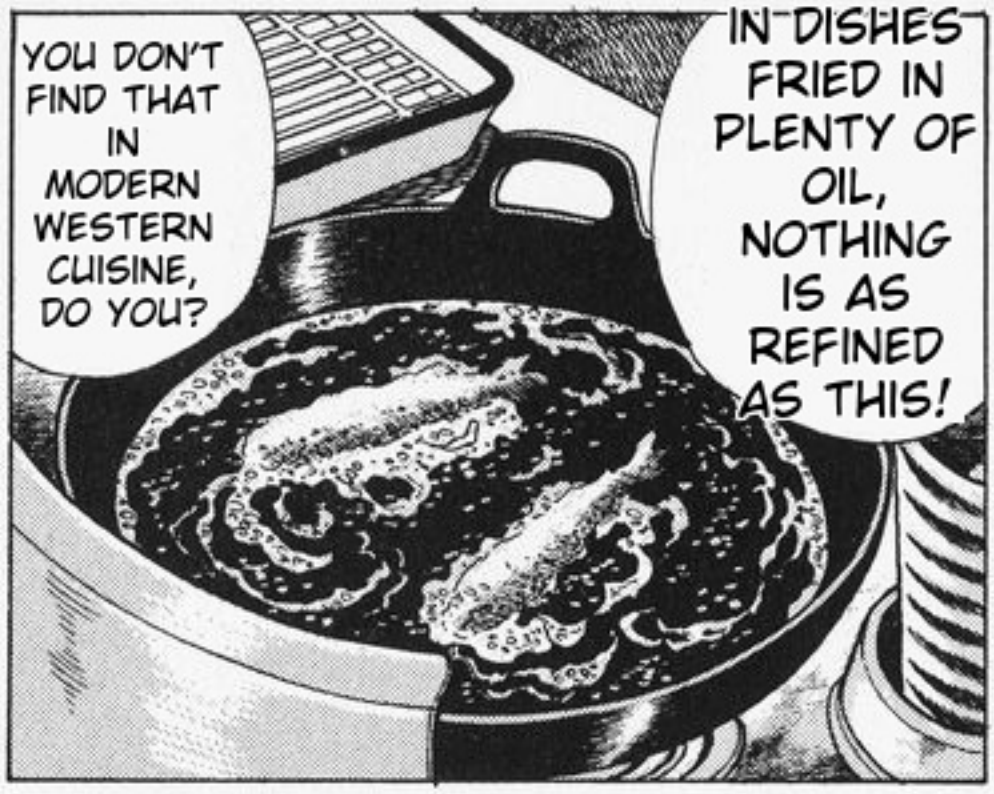
THEY SAY TEMPURA ORIGINALLY CAME FROM THE WEST, YOU KNOW...

DELICIOUS!





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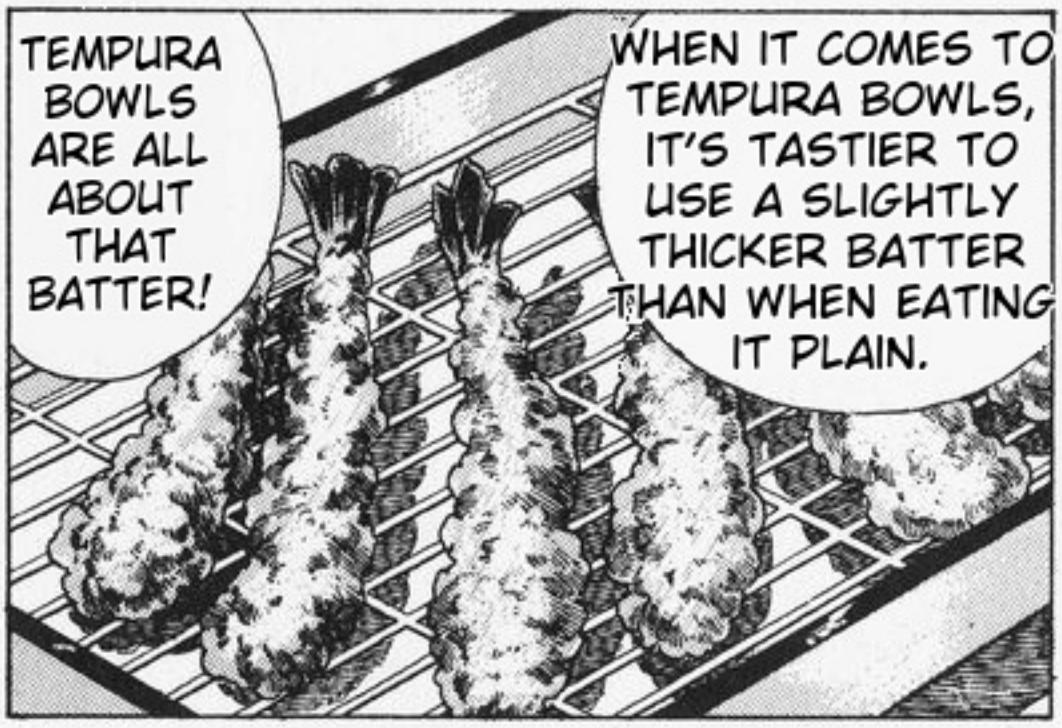

WELL, THIS RICHNESS CAN BE INCREDIBLY ADDICTIVE, IT'S IRRESISTIBLE!

THE TEMPURA IN THE KANTO REGION IS PARTICULARLY UNIQUE, AS IT USES SESAME OIL, AND THE SWEET AND SAVORY FLAVOR OF THE TEMPURA SAUCE IS SOMETHING THE KANSAI FOLKS LOVE TO POKE FUN AT.

COMPARED TO THE DIPPING SAUCE FOR TEMPURA, THE FLAVOR OF THE TEMPURA BOWL'S SAUCE IS MUCH RICHER.

HERE YOU ARE.

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REALLY? IS THAT FOR ME? IS IT FREE?

WHOA, THIS MEAL IS GOING TO BE QUITE A CHALLENGE TO DIGEST...

NO, NO, THAT'S NOT IT! SAYING 'ITADAKIMASU' MEANS...!

OH WOW! WATCHING IT BEING MADE RIGHT IN FRONT OF ME IS MAKING MY STOMACH RUMBLE!

BON APPÉTIT!

GOURMET ADVENTURES 18!

IF YOU WERE TO REMOVE THE LID RIGHT AWAY, I IMAGINED YOU MIGHT WISH YOU HADN'T COVERED IT AT ALL.

IT'S QUITE FASCINATING, ISN'T IT...?

THIS THRILL THE MOMENT THE LID COMES OFF!

OH... WHAT A WONDERFUL AROMA.

SHUT UP! JUST EAT IN SILENCE!

OH... WHEN THEY STEAM, THOSE SHRIMPS SURE HAVE A DELIGHTFUL SCENT, DON'T THEY?

THE LID IS THERE TO ALLOW IT TO STEAM.

BY COATING IT, WE ENSURE THE DELICIOUSNESS AND NUTRIENTS INSIDE DON'T ESCAPE.

TEMPURA REALLY IS A STRAIGHTFORWARD YET MARVELOUS COOKING TECHNIQUE, ISN'T IT?

13

SO, HOW DO YOU LIKE IT?

THE FRAGRANCE OF SESAME OIL AND THE SWEET SPICINESS OF THE SAUCE HARMONIZE PERFECTLY!

OH, IT'S DELICIOUS!!

OH YES, KEEP THOSE BOLD STATEMENTS COMING!

I MUST DECLARE, THIS IS TRULY DELICIOUS, WITHOUT A DOUBT!!

FANTASTIC!

DELECTABLE!

ALRIGHT, IT'S GOING TO BE A DELIGHTFUL OYAKODON!

WHOA! YOU'VE GOT SOME SERIOUS MOTIVATION THERE!

WHAT KIND OF RICE BOWL ARE YOU EXPECTING TO DEVOUR NEXT?

14

CUT THE CHICKEN INTO BITE-SIZED PIECES, SIMMERING IT IN SAKE, MIRIN, AND SOY SAUCE...

DELICIOUS!

15

BEFORE ANYTHING, THOUGH, CHOOSING A HEALTHY CHICKEN IS THE PRIORITY.

IF YOU BOIL IT FOR TOO LONG, IT GETS TOUGH, SO THE SECRET IS TO GIVE IT A QUICK SIMMER!

OH... THE LOVELY AROMA OF MITSUBA!

THE CHICKEN IS SO TENDER, IT'S AMAZING!

THIS CHICKEN DISH, IF I WERE TO INDULGE, WOULD BE MY FIRST CHOICE TO SAVOR!

OH BOY...

WHAT?! WE'RE EATING MORE?!

NOW, WHAT'S THE NEXT BOWL DISH ON THE MENU?

16

NEXT UP IS THE BEEF SASHIMI DON, LET'S DIVE IN!

THAT'S THE SPIRIT!

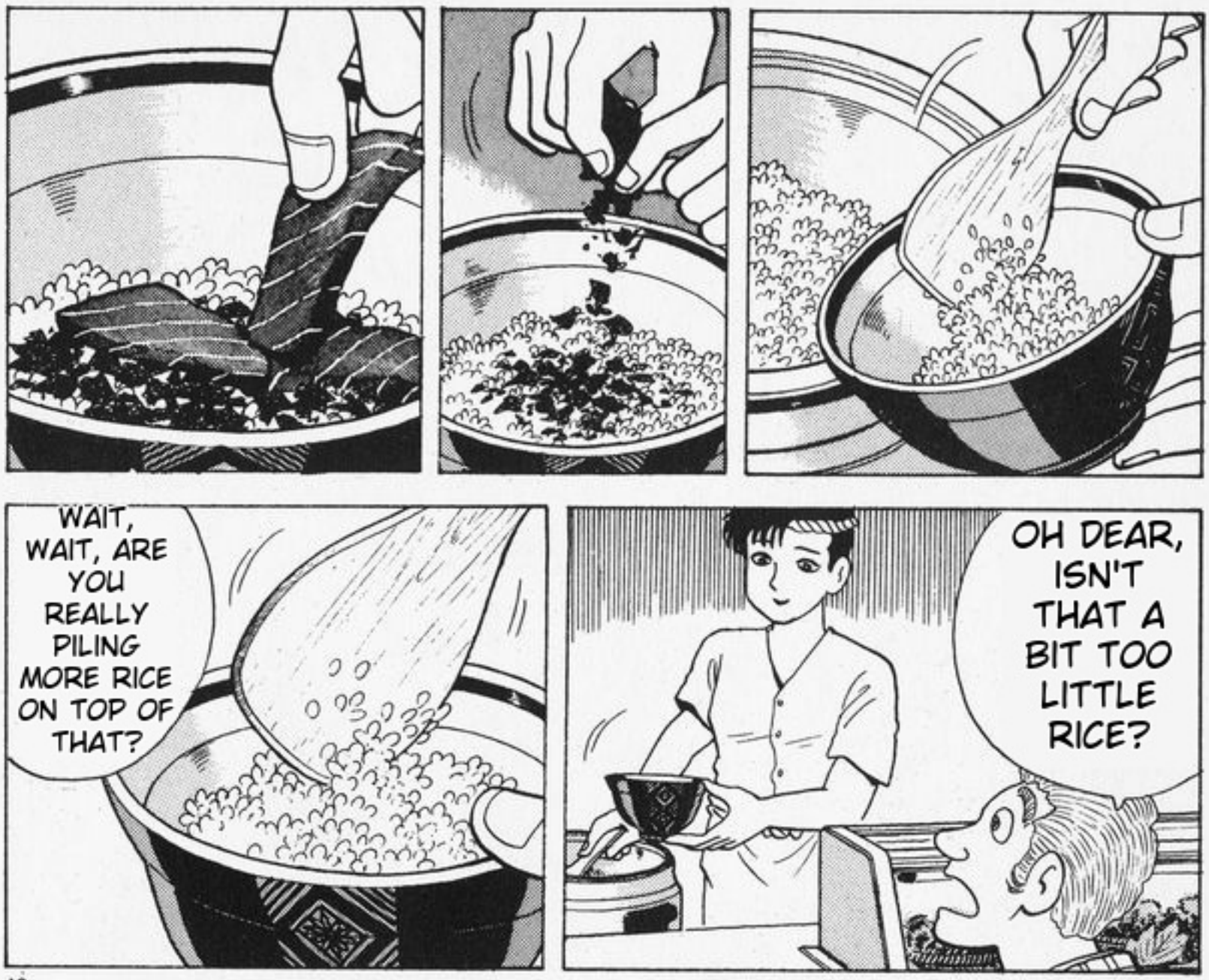
THIS IS DELICIOUS! ALL OF YOUR FOOD IS SO WONDERFUL!!!

ALRIGHT, CALM DOWN.

DELICIOUS!

17

2 TO 3 HOURS IS THE SWEET SPOT.


WAIT, WAIT, ARE YOU REALLY PILING MORE RICE ON TOP OF THAT?
OH DEAR, ISN'T THAT A BIT TOO LITTLE RICE?

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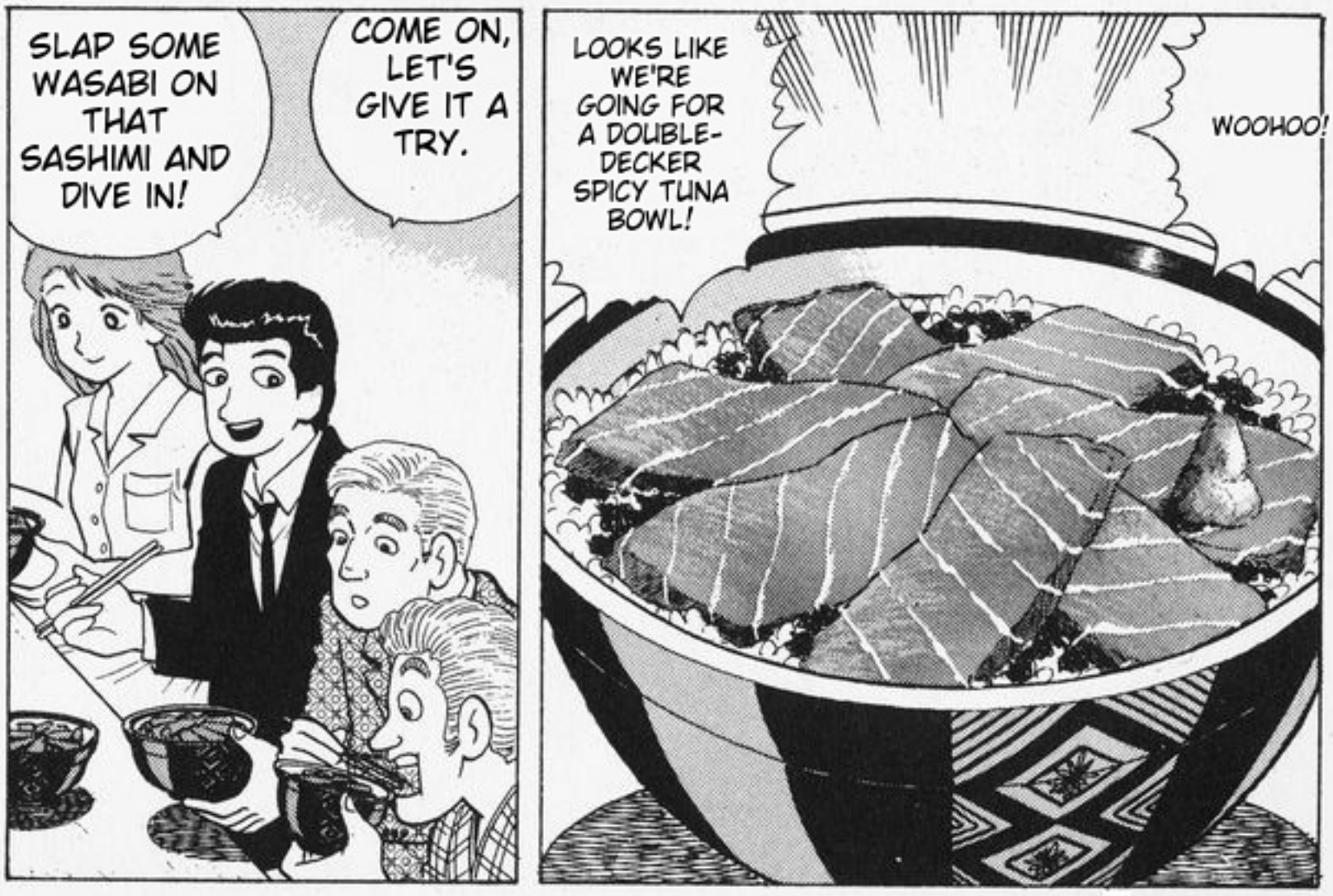
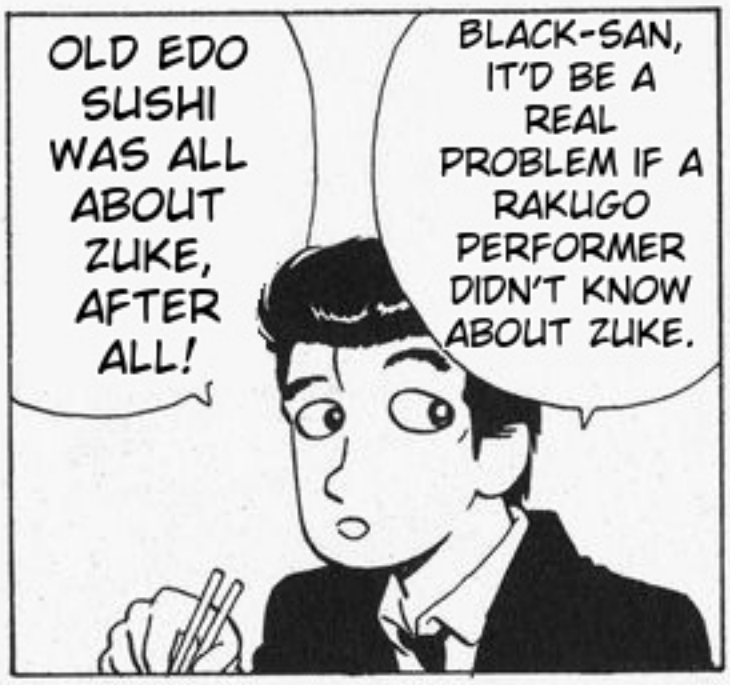
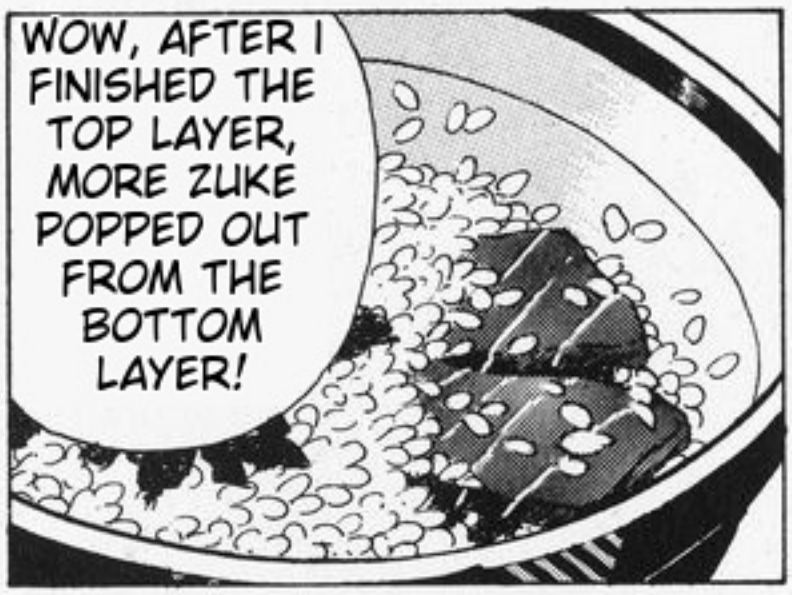
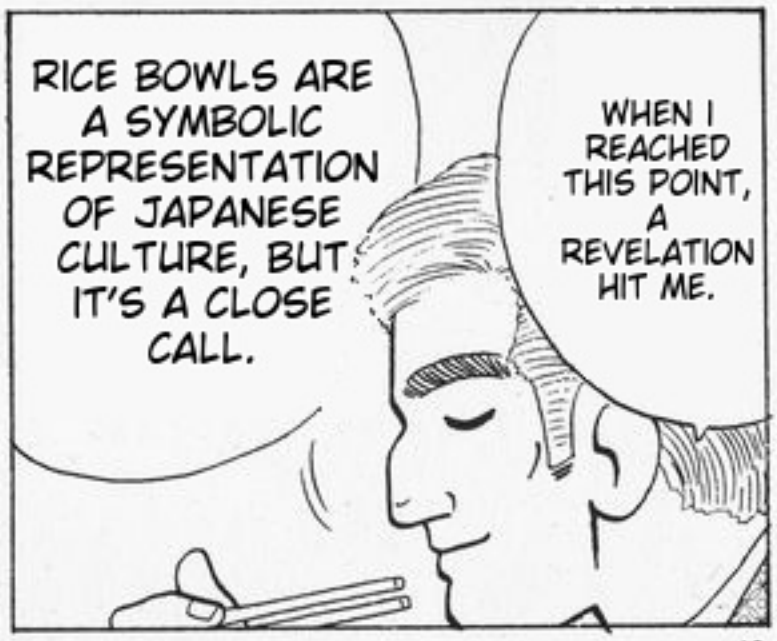

SLAP SOME WASABI ON THAT SASHIMI AND DIVE IN!
COME ON, LET'S GIVE IT A TRY.
LOOKS LIKE WE'RE GOING FOR A DOUBLE-DECKER SPICY TUNA BOWL!
WOOHOO!

DELICIOUS!







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THAT'S JUST LIKE A RICE BOWL, ISN'T IT?

I THINK SO TOO! JAPANESE CULTURE HAS ALWAYS EMBRACED ELEMENTS FROM OTHER CULTURES AND TRANSFORMED THEM INTO SOMETHING UNIQUELY ITS OWN.

JUST TOSS SOME FOREIGN INGREDIENTS ON A BED OF RICE AND COVER IT UP, AND VOILÀ! YOU'VE TURNED FOREIGN CULTURE INTO JAPANESE CULTURE.

JAPAN ITSELF IS LIKE A BOWL, ISN'T IT?

WE'LL DISCUSS JAPAN THROUGH THE LENS OF RICE BOWLS!

I'M QUITE RELIEVED! WITH THIS, I'M SURE THE NEXT ARTICLE WILL BE JUST FINE.

SO, WHAT KIND OF BOWL DISH DO YOU HAVE PLANNED NEXT?

THANK YOU!

20

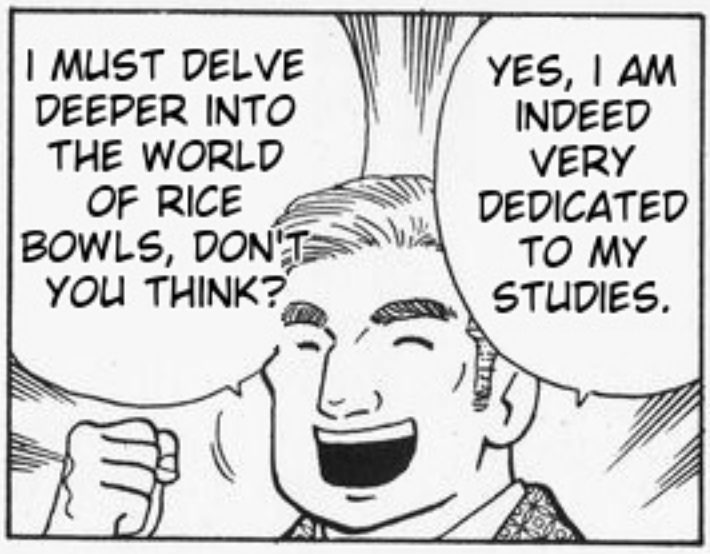
HOW CAN YOU STILL BE HUNGRY AFTER THAT TUNA BOWL?! IT'S TAKEN ALL MY MIGHT TO FINISH IT!!!

W-WAIT... ARE YOU STILL GOING TO EAT?!

SO WHEN YOU DIG INTO THAT, YOU CAN REALLY START TO SEE THE CURRENT STATE OF JAPAN.

PLUS, EACH INGREDIENT PILED HIGH IN THAT BOWL CARRIES ITS OWN SET OF ISSUES,

DELICIOUS!



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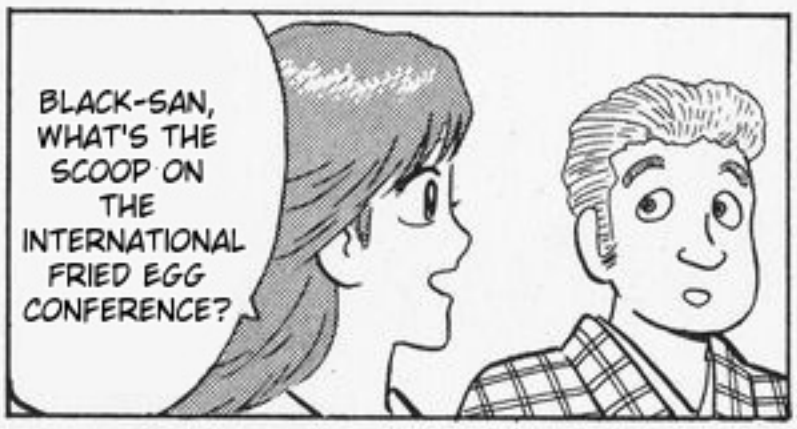

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OOH... A NEW WAY TO ENJOY FRIED EGGS, HUH?

OH MY, HAVE YOU COME UP WITH SOMETHING?

YES.

OH, I GET IT! I TOTALLY UNDERSTAND NOW!

AT THIS POINT, YOU MUST HAVE AN INKLING OF WHAT I'M COOKING UP, RIGHT?

ATTENTION KANAN-READERS, IT'S QUIZ-TIME! WHAT CULINARY CREATION HAS YAMAOKA DREAMED UP?! THE ANSWER WILL BE REVEALED IN THE NEXT CHAPTER!

WHY IN THE WORLD WOULD YOU EAT IT LIKE THAT?!

WHY ON EARTH?

第5話

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EMPLOYEE CAFETERIA.

MIND IF I BORROW THE KITCHEN?

HEY THERE, CHEF!

2

OH REALLY?

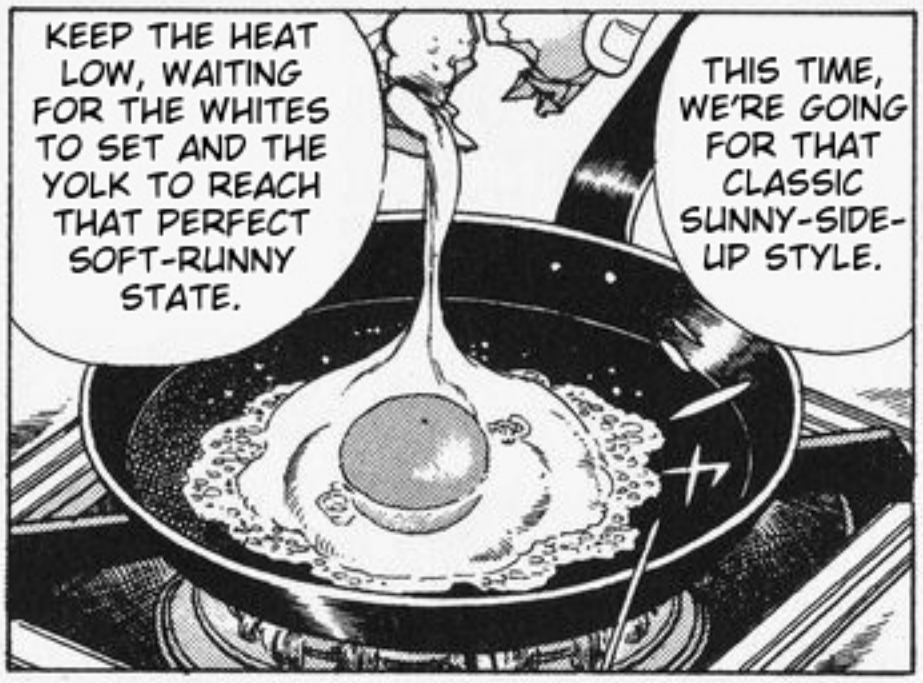
A NEW WAY TO EAT THEM?

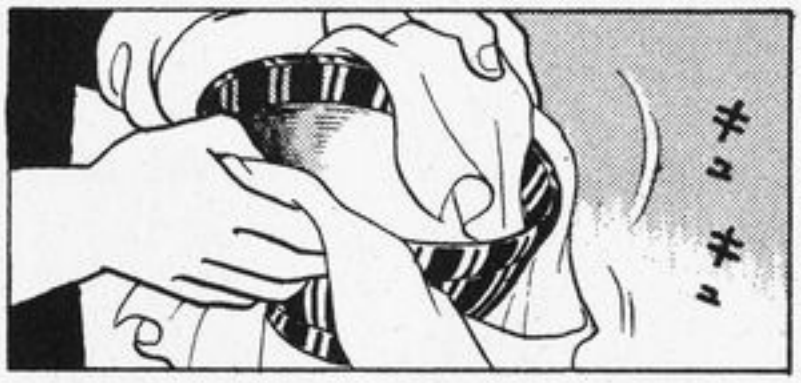
WHAT ARE YOU PLANNING?

OH MY, YOU HAVE THAT SCHEMING LOOK ON YOUR FACE!

MR. YAMAOKA IS GOING TO TEACH ME A NEW WAY TO ENJOY FRIED EGGS, CAN YOU BELIEVE IT?

DELICIOUSNESS, VOLUME 18!





I BURST THE YOLK, SPREAD IT OVER THE WHITE, AND DRIZZLE ON SOY SAUCE!

NOTHING ELSE, THOUGH - JUST THE FRIED EGG!

FRIED EGG RICE BOWL... IS THAT ALL THERE IS TO IT?

ARE WE JUST THROWING IN MEAT, GREEN ONIONS, AND CONDIMENTS FOR FUN?

AND THEN I SHOVEL IT ALL TOGETHER WITH RICE!

4

THE YOLK WARMS UP, RELEASING A MOUTHWATERING AROMA,

MMM! IT'S RIDICULOUSLY DELICIOUS!

IT'S RICHER AND MORE INTENSE THAN I EVER IMAGINED!

DELICIOUSNESS, VOLUME 18!

AFTER FRYING, WHEN YOU SPRINKLE THAT RUNNY YOLK OVER THE EGG WHITES, THE PURITY AND VIBRANCY OF THE TASTE SKYROCKETS!

INSTEAD OF MIXING THE YOLK AND WHITE BEFORE COOKING, LIKE SCRAMBLED EGGS, IT'S MUCH BETTER TO LET THEM KEEP THEIR INDIVIDUALITY!

THAT'S BECAUSE THE HEAT BRINGS OUT THE RICHNESS OF THE YOLK, ENHANCING ITS FLAVOR!

カシャ

IT'S CRUCIAL THAT THE BOWL, THE RICE, AND THE SUNNY-SIDE-UP EGG ARE ALL PIPING HOT!

AND LET'S NOT FORGET THE MAGIC OF RICE THAT ABSORBS ALL THESE FLAVORS, MAKING THEM SWELL AND BLOOM!

THEN THERE'S THE BOLD KICK OF SOY SAUCE ADDING A LITTLE ZING...

THIS IS THE ANSWER TO THE QUIZ FROM EARLIER. DID ANY OF YOU GUESS IT RIGHT? SOME FOLKS MIGHT BE FEELING LET DOWN BY HOW EASY IT WAS... BUT TRUST ME, IT'S ABSOLUTELY DELICIOUS! PLEASE, GIVE IT A TRY!

IF WE PRESENTED THIS AT THE INTERNATIONAL FRIED EGG CONFERENCE, IT WOULD SURELY STEAL THE SHOW!

HEY, HERE YOU GO! THIS IS THE CHEF'S SHARE FOR USING THE KITCHEN!

HE'S DONE A FANTASTIC JOB SHOWCASING ALL SORTS OF RICE DISHES.

TRUE TO HIS WORDS, HE TALKS ABOUT JAPAN THROUGH RICE BOWLS,

"DONBURI: THE HEART OF JAPAN!"

WORLD

DONBURI THE HEART OF JAPAN

BRAND PRINCIPLE & BLUE CHIPS

HELLO THERE, ISN'T IT SPLENDID!

IT WAS LIKE HE HAD A STOMACH FOR A BODY!

ARTHUR MUST REALLY BE A BIG FOODIE, HUH!

LISTENING TO HIM MAKES MY BRAIN FEEL LIKE IT'S MELTING...

I WAS COMPLETELY TAKEN ABACK BY HIS JAPANESE!

6

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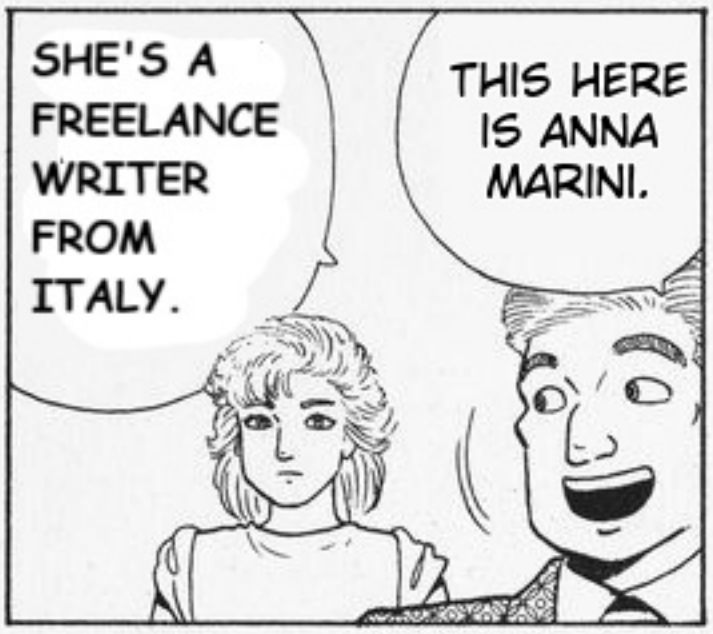
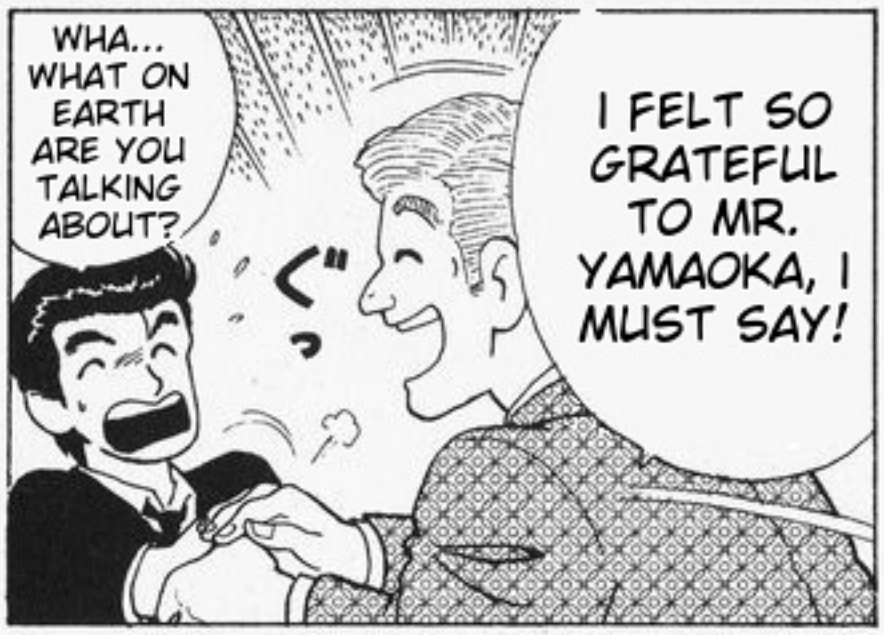
ARTHUR!

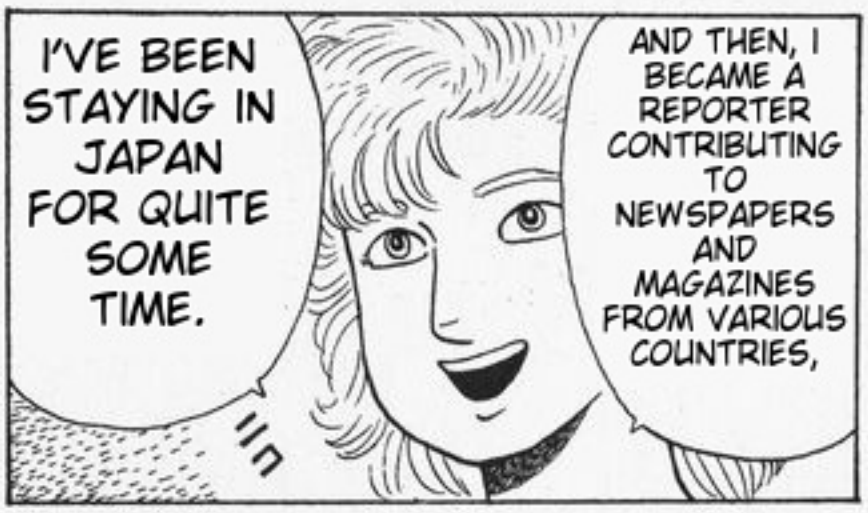
THANKS TO YOU, MY ARTICLE WON AN AMAZING AWARD!!


SHE'S A FREELANCE WRITER FROM ITALY.
THIS HERE IS ANNA MARINI.


WHA... WHAT ON EARTH ARE YOU TALKING ABOUT?
I FELT SO GRATEFUL TO MR. YAMAOKA, I MUST SAY!

HUH?

I OFFER MY HUMBLE GREETINGS TO YOU!
OSU!


I'VE BEEN STAYING IN JAPAN FOR QUITE SOME TIME.
AND THEN, I BECAME A REPORTER CONTRIBUTING TO NEWSPAPERS AND MAGAZINES FROM VARIOUS COUNTRIES,

KENDO, A SECOND IN NAGINATA, AND A THIRD IN CHAIN AND SICKLE.
SINCE I ARRIVED FIVE YEARS AGO TO STUDY MARTIAL ARTS, I'VE HONED MY SKILLS TO ACHIEVE A THIRD-DEGREE BLACK BELT IN KARATE, JUJITSU,

SERIOUSLY, WHERE IN THE HELL DID YOU FOREIGNERS LEARN HOW TO SPEAK SO ELOQUENTLY?!

FAR MORE INTRICATE AND SOPHISTICATED THAN I HAD EVER IMAGINED!

HOWEVER, I HAVE LONG PONDERED THIS: JAPANESE CULTURE IS ALL ABOUT SUSHI ROLLS!

I DISCOVERED AN ARTICLE BY ARTHUR ABOUT DONBURI!

YET YESTERDAY, WHILE PERUSING THIS MAGAZINE CALLED 'WORLD', I STUMBLED UPON...

THE SCHEME TO SPEAK OF JAPAN THROUGH DONBURI IS TRULY IMPRESSIVE, I MUST SAY.

WOW...

IS JAPANESE CULTURE REALLY JUST SUSHI ROLLS?

8

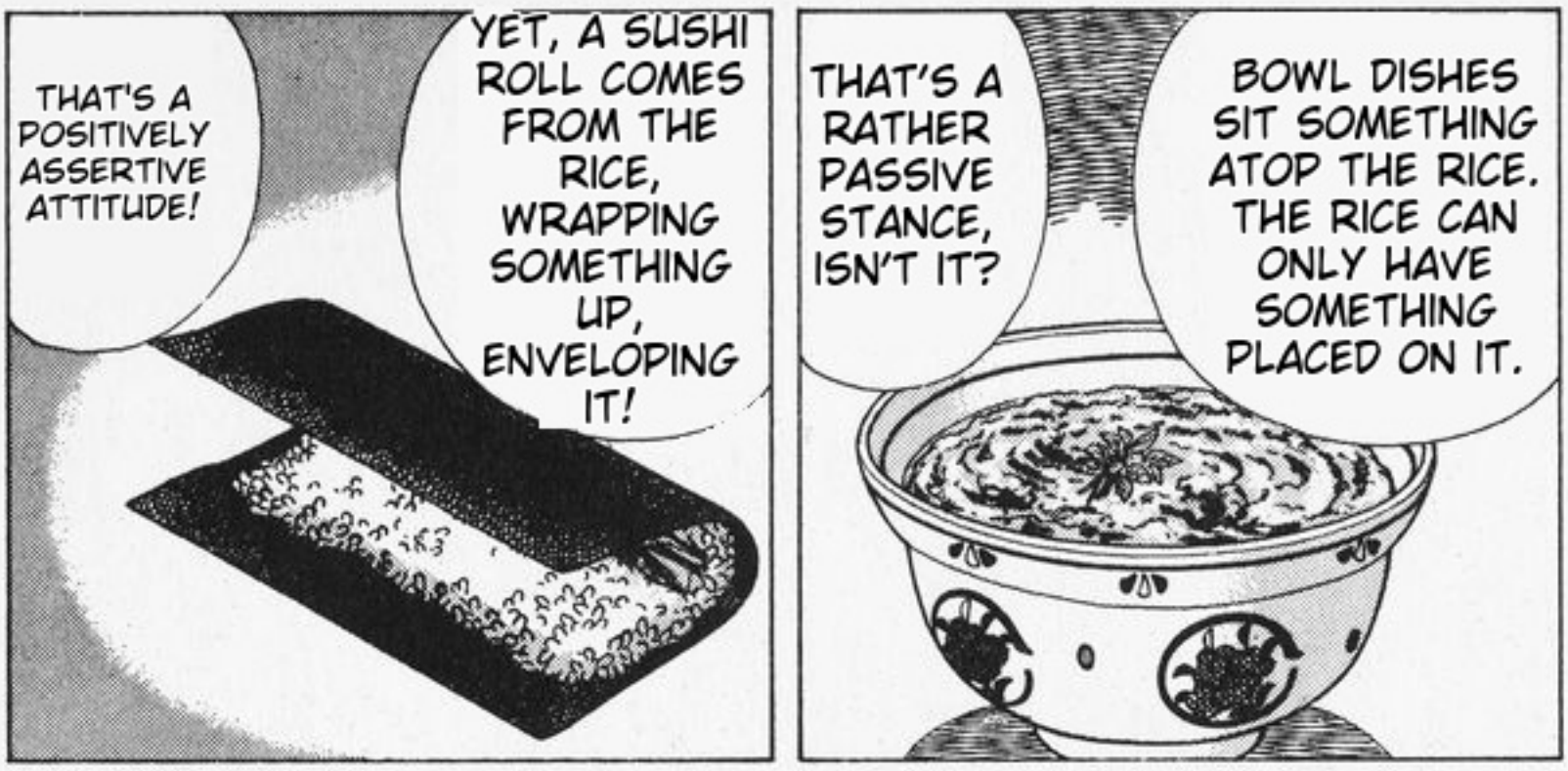
I'VE IMMERSED MYSELF IN HISTORICAL NOVELS TO STUDY JAPANESE, YOU SEE...

I APOLOGIZE FOR THE INCONVENIENCE.

WHY, YOU ASK...?

OLD TEXTS AND MODERN LANGUAGE INTERTWINED, HUH?

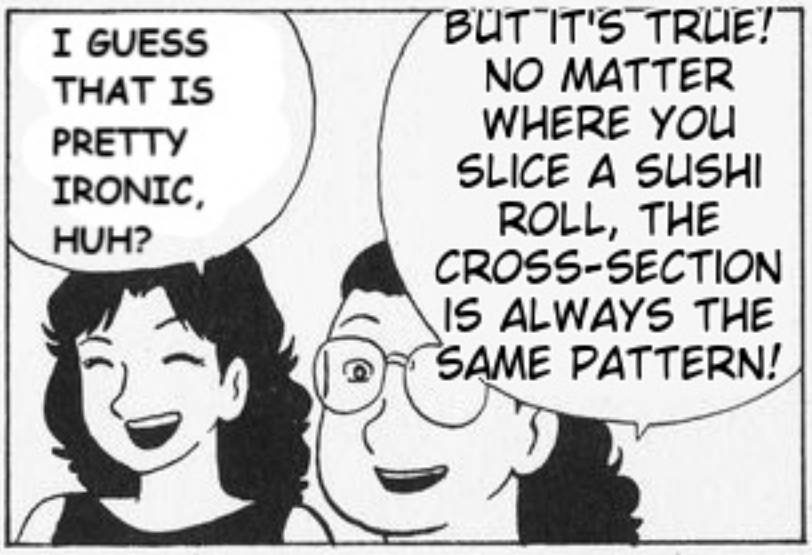
DELICIOUS!


THAT'S A POSITIVELY ASSERTIVE ATTITUDE!
YET, A SUSHI ROLL COMES FROM THE RICE, WRAPPING SOMETHING UP, ENVELOPING IT!
THAT'S A RATHER PASSIVE STANCE, ISN'T IT?
BOWL DISHES SIT SOMETHING ATOP THE RICE. THE RICE CAN ONLY HAVE SOMETHING PLACED ON IT.

AND THAT'S WHY I ADVOCATE FOR THE THEORY OF SUSHI ROLLS IN JAPANESE CULTURE!
IN JAPAN, WE DON'T PASSIVELY RECEIVE FOREIGN CULTURE; INSTEAD, WE ACTIVELY SEEK TO WRAP IT INTO OUR OWN!

OH, WHY IS THAT?
HOWEVER, ARTHUR IS QUITE RELUCTANT TO ACCEPT WHAT I SAY.

OH, HOW DELIGHTFUL! THE THEORY OF SUSHI ROLLS IN JAPANESE CULTURE!


I GUESS THAT IS PRETTY IRONIC, HUH?
BUT IT'S TRUE! NO MATTER WHERE YOU SLICE A SUSHI ROLL, THE CROSS-SECTION IS ALWAYS THE SAME PATTERN!

I SEE, SO COMPARED TO RICE BOWLS, SUSHI ROLLS LACK THAT KIND OF EMOTIONAL PUNCH, HUH?

THAT SAID, I MOURN FOR THE SUSHI ROLLS; THEY MUST BE FEELING PRETTY LONELY, DON'T YOU THINK?

I'LL HAVE TO PONDER THAT; AFTER ALL, I'VE HAD PLENTY OF SOUL-STIRRING RICE BOWLS!

SUSHI ROLLS ARE LIKE GRAINS OF RICE, WITH PEOPLE JOSTLING AND PUSHING ALL AROUND!

BUT JAPAN DOES HAVE ITS FAIR SHARE OF CLOSED-OFF ASPECTS!

I ARGUE IT'S A MISTAKE TO VIEW JAPANESE CULTURE THAT WAY.

ARTHUR CLAIMS THAT SUSHI ROLLS ARE WRAPPED IN SEAWEED, MAKING THEM CLOSED-OFF.

OH REALLY...

ABSOLUTELY! THE THEORY OF SUSHI ROLLS IN JAPANESE CULTURE IS SPOT ON!

I THOUGHT I'D PEN A PIECE ON THE SUSHI ROLL THEORY OF JAPANESE CULTURE AND PITCH IT TO ARTHUR, BUT ARTHUR DECLARED THAT HE WOULDN'T ACCEPT SUCH AN ARTICLE UNLESS IT WAS ABOUT AN ABSOLUTELY HEART-STIRRING SUSHI ROLL.

SO,

WE MUSTN'T SAY IT'S MERELY COINCIDENCE!

10

...HAHA, I BET YOU WANTED TO SAY IT'S OBVIOUS!

COINCIDENCE?

DELICIOUSNESS, VOLUME 18!

I COULD EVEN EARN SOME WRITING FEES, YOU KNOW.

IF YOU COULD SHARE THAT SECRET, ARTHUR WOULD SURELY RECOGNIZE MY INSIGHTS INTO JAPANESE CULTURE'S SUSHI ROLL PHILOSOPHY!

ME?!

YOU MUST KNOW THE VERY BEST SUSHI ROLLS, MY FRIEND!

SO, I ASKED ARTHUR, AND IT TURNS OUT HE SOUGHT WISDOM ABOUT RICE BOWLS FROM YAMAOKA!

BESIDES, THE THOUGHT OF EATING WITH HIM AGAIN GIVES ME INDIGESTION.

OH, YOU'VE GOT TO BE KIDDING! JUST TRYING TO KEEP UP WITH ARTHUR'S JAPANESE MAKES MY HEAD SPIN!

11

I'M WILLING TO HELP, JUST DON'T TAKE ME OUT!

FINE, FINE! I GOT IT!

I AM A THIRD-DEGREE BLACK BELT IN KARATE, A THIRD-DEGREE IN JUJUTSU, A THIRD-DEGREE IN KENDO, A SECOND-DEGREE IN NAGINATA, AND A MASTER OF THE CHAIN SICKLE...

YAMAOKA...

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I WANT HER TO SEE HOW THE SAME INGREDIENTS TRANSFORM BETWEEN A RICE BOWL AND SUSHI ROLLS.

RICE, SEAWEED, AND FRESH TUNA SASHIMI,

I BROUGHT HER HERE BECAUSE OF THAT AMAZING TUNA BOWL WE HAD LAST TIME!

I WANT TO EAT BOTH TOO, YOU KNOW!

OH! YOU'RE TRYING TO KILL ME! STARVATION IS A FORM OF MURDER!

LET'S HAVE ANNA TRY BOTH AND SEE WHAT SHE THINKS OF THE DIFFERENCES!

12

FINE! EAT WHATEVER YOU WANT!!!

DELICIOUSNESS, VOLUME 18!

THE SHAPE CRUMBLES, RICE OOZES OUT FROM THE BACK, AND THE EATEN PARTS LOOK DOWNRIGHT MESSY...

YET, WHEN THE RICE ISN'T TIGHTLY PACKED AND THE SEAWEED TEARS APART AWKWARDLY, IT'S A REAL STRUGGLE.

AND HAND ROLLS? YOU CAN'T FINISH THEM IN ONE BITE, SO YOU HAVE TO TEAR THEM APART MIDWAY.

MOREOVER, SUSHI ROLLS ARE MEANT TO BE TOSSED INTO YOUR MOUTH IN ONE BITE, ALLOWING YOU TO SAVOR THE DELIGHTFUL BLEND OF SEAWEED, RICE, AND FILLINGS ALL AT ONCE.

BUT WITH HAND ROLLS, THE RICE IS JUST TOO LOOSE.

FIRST AND FOREMOST, SUSHI SHINES BECAUSE THE RICE IS NEITHER TOO HARD NOR TOO SOFT, PERFECTLY MOLDED TO CREATE THAT EXQUISITE TASTE,

DELICIOUSNESS, VOLUME 18!

COMPARED TO THE TUNA BOWL'S VAST OPENNESS, ONE MUST SURELY SAY THE TUNA ROLL FEELS A BIT MORE CONFINED.

EXACTLY! THAT'S WHERE IT FALLS SHORT, ISN'T IT?!!

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IT FEELS MORE CONCENTRATED IN FLAVOR COMPARED TO THE TUNA BOWL.

IN ESSENCE, THE TUNA BOWL DOESN'T JUST PLEASE THE PALATE AND THE SENSE OF SMELL, IT STIRS THE VERY SOUL OF HUMANITY, YOU SEE...

TUNA ROLLS ARE DELICIOUS, AREN'T THEY? DID YOUR NOSE AND TONGUE NOT DELIGHT IN THEM?! THE HEART SURELY SAVORED THE TUNA BOWL, RIGHT?!

THE SPIRIT, ONCE FOCUSED, CAN ACCOMPLISH ANYTHING, AND THAT'S THE ESSENCE OF A SUSHI ROLL, WOULDN'T YOU AGREE?

THIS ISN'T ABOUT BEING CLOSED OFF!

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WHILE ONE MIGHT BROADLY DECLARE IT INFERIOR, THAT'S A DEFINITIVE STATEMENT!

15

ALRIGHT! ENOUGH OF THIS!

NOW, LET'S MOVE ON TO THE THICK ROLLS!

THEN WOULDN'T THAT IMPLY JAPAN IS SMALL-MINDED...

THE BOWL IS LARGE, SO IT'S FINE TO PILE IN THE RICE, BUT THE SUSHI ROLL IS SMALL- DOESN'T IT FEEL A BIT LACKLUSTER?

THIS DASHI IS MADE USING THE FLESH OF SEA BREAM.

AND THE THICK OMELET IS PUFFED UP BEAUTIFULLY WITH THE ADDITION OF SHRIMP PASTE.

WHAT A LUXURY IT IS!

SEA BREAM DASHI, SHRIMP PASTE, AND EGGS ALL IN ONE!

16

AND THE TWISTED BITTERNESS OF THE TREFOIL SHARPENS THE OVERALL FLAVOR.

PLUS, THE SWEET AND SAVORY FLAVOR OF THE SHIITAKE MUSHROOMS SEEPS IN,

THE DASHI HAS A RICHNESS THAT UNDERLIES THE SWEETNESS, WHILE THE THICK OMELET IS LIGHT, MILD, AND SOFTLY SWEET...

EVEN THOUGH THEY ARE ALL SWEET, THERE'S A SUBTLE DIFFERENCE.

DELICIOUS!

ENOUGH OF THAT! LET'S KEEP GOING, ON TO THE NEXT!
WHOA... I THINK I SHOULD STOP THINKING LIKE THAT! JAPAN'S FLAVORS ARE SWEET AND SALTY, AND SALTY IS SWEET, YOU KNOW...
...THIS IS TRULY DELICIOUS, ISN'T IT...
THIS IS THE VERY EMBODIMENT OF JAPAN'S SPIRIT OF GENEROSITY.
COMBINING SWEET AND SALTY INTO ONE DELIGHTFUL FORM.
IT'S SUCH A GENTLE FLAVOR.
IT'S A TASTE YOU CAN NEVER GET TIRED OF, NO MATTER WHEN YOU EAT IT!
IT'S KANPYO MAKI!
17
ALRIGHT, ALRIGHT, LET'S MOVE ON.
BECAUSE, AFTER ALL, THE SOFTNESS OF KANPYO IS AT THE HEART OF IT ALL...
...BUT STILL, YOU CAN'T TALK ABOUT JAPANESE CULTURE WITHOUT MENTIONING THIS!
SERIOUSLY, THIS IS SO TASTY!

THE RICH TASTE OF ANAGO COMBINED WITH THE VIBRANT CRUNCH OF CUCUMBER IS SIMPLY DIVINE!

HERE WE GO, ANAGO AND CUCUMBER... WE CALL IT ANAKYUU.

NEXT UP!

OH, OH, IT'S SO DELICIOUS... IT'S JAPANESE CULTURE AFTER ALL...

THE SHARPNESS OF THE FAMOUS MASAMUNE SWORD PALES IN COMPARISON TO THIS FLAVOR!

I ROLLED UP THE AKAGAI WITH CUCUMBER.

I'LL MASH THE UMEBOSHI AND SPRINKLE SOME GROUND SESAME ON IT BEFORE ROLLING IT UP.

WHEN THE SAME CUCUMBER MEETS THE AKAGAI, THEY COMPETE IN A DAZZLING DISPLAY OF FRESHNESS!

18

INDEED, IT WAS...

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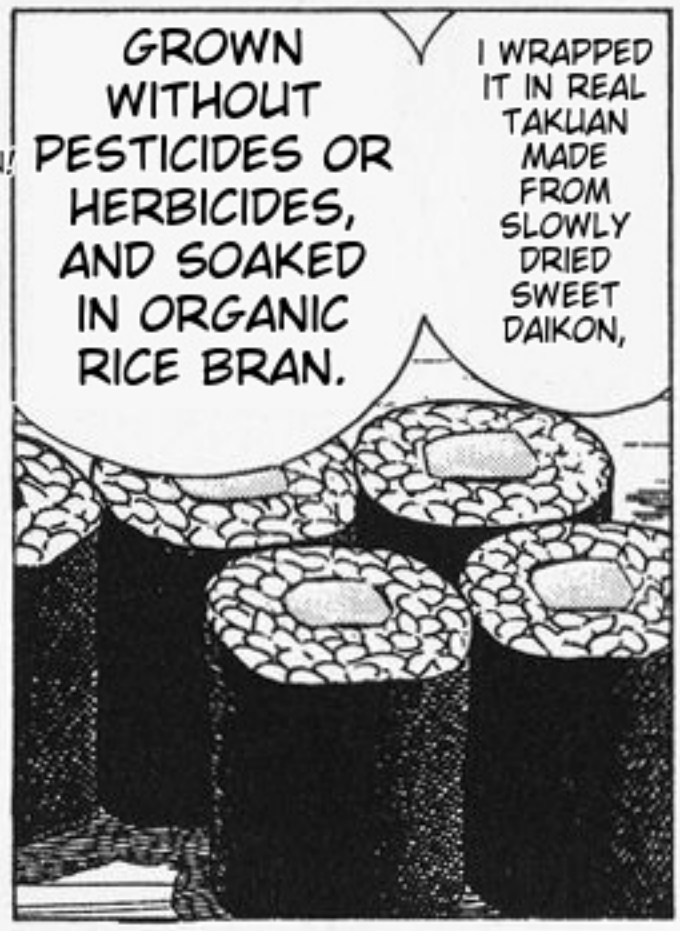
OH! THE TANGINESS AND THE NUTTY AROMA OF SESAME!

NO, NO... IT'S NOT ALLOWED... EVEN IF JAPANESE CULTURE ISN'T ALL ABOUT THE AKAGAI...

*TL NOTE: JUST FOR THOSE THAT DON'T KNOW, ANAGO IS A TYPE OF SALTWATER EEL.

DELICIOUS!



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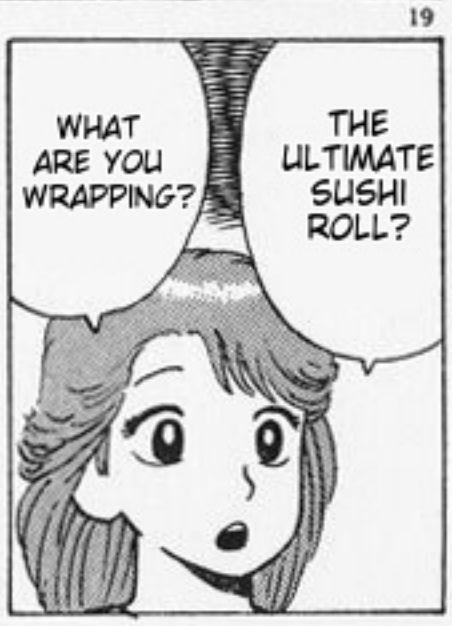

THAT'S ALL YOU NEED TO WRAP IT UP.

TRANSFORMING WASABI, USUALLY JUST A CONDIMENT, INTO THE STAR INGREDIENT,

THE WASABI ROLL.

A WASABI ROLL?!

20

TRULY! SUSHI ROLLS EMBODY THE ESSENCE OF JAPANESE CULTURE!

EVERYTHING IS PURE, AUTHENTIC! IT PIERCES MY HEART DEEPLY! IT'S THE MOST MOVING EXPERIENCE EVER!

JUST WHEN YOU THINK IT'S SMALL AND SOLID, IT EXPLODES WITH FLAVOR!

AND THE FLAVOR? OH, IT'S...

THIS IS THE ULTIMATE SUSHI ROLL THAT WILL MAKE SUSHI CHEFS WEEP! THE SEAWEED, THE SUSHI RICE, THE WASABI—ONLY THE FINEST WILL DO!

IT MUST BE CALLED DYNAMITE!!

DELICIOUSNESS, VOLUME 18!

I MUST MAKE IT A REALITY TO GET IT PUBLISHED IN 'WORLD'!

RIGHT? RIGHT? ANNA, I'M GOING TO WRITE A THESIS ON JAPANESE CULTURE AND SUSHI ROLLS!

I AM TRULY GRATEFUL!

WHAT ARTHUR IS TRYING TO SAY IS THAT JAPANESE CULTURE ABSORBS AND CONDENSES VARIOUS ELEMENTS,

AND THEN TAKES A GIANT LEAP INTO THE NEXT LEVEL OF EVOLUTION.

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THANKS TO YOU, YAMAOKA, I OWE YOU ONE!

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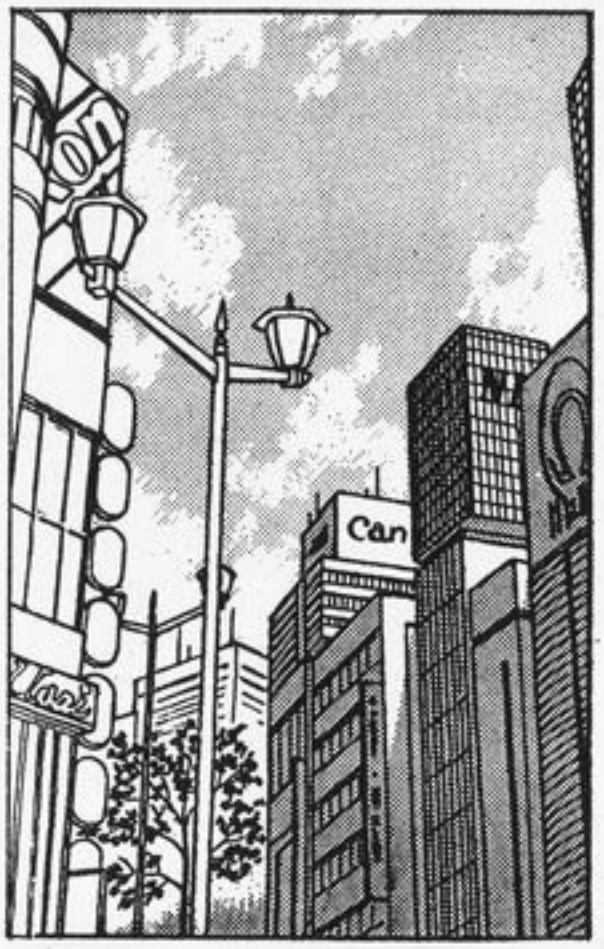
WITH YOUR WEIRD WORDS, MY BRAIN IS SCRAMBLED, AND I WON'T LET MY HANDS BE BROKEN TOO!

STOP IT!

I HAVE A BONE TO PICK WITH THE TWO OF YOU

WELL, LET'S GRAB SOME SUSHI THEN.



OH, NOT AGAIN...

SIGH...

AH... YAMAOKA-SAN.

WHAT'S WRONG?

I WONDER WHY SHE CLOSED TODAY?

HUH, THAT'S PECULIAR, ISN'T IT?

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HE DEVOURED SO WASABI ROLLS, AND NOW THE WASABI'S ALL GONE.

JUST A MOMENT AGO, ARTHUR POPPED BY,

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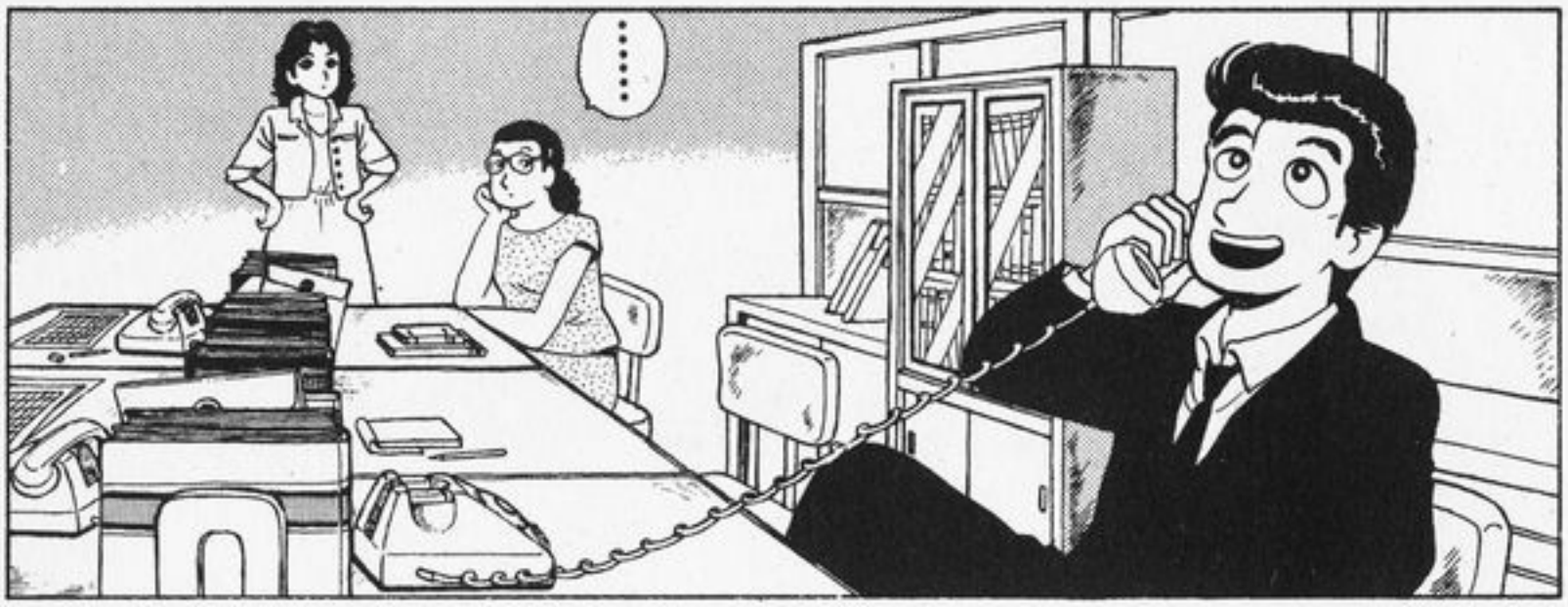
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IT'S A WOMAN, FOR SURE...
CAN YOU BELIEVE IT? IT SOUNDS LIKE HE'S SETTING UP A DATE!

ALRIGHT, LET'S MEET OVER THERE...
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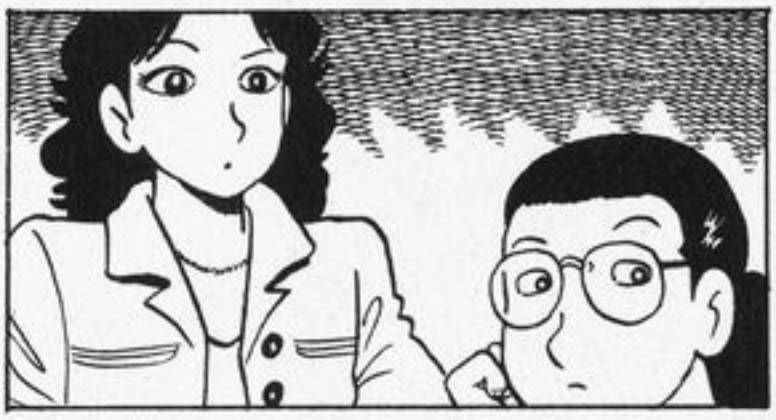
HEHE, GOT IT...



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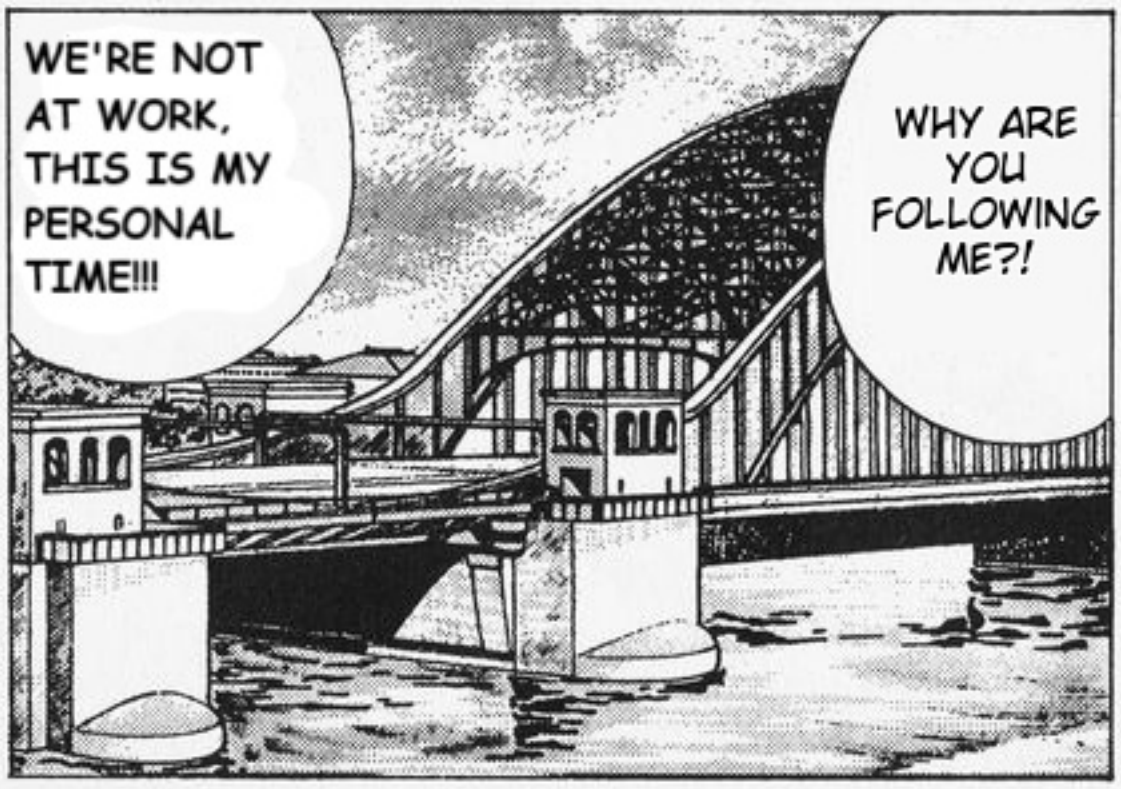
WE'RE NOT AT WORK, THIS IS MY PERSONAL TIME!!!
WHY ARE YOU FOLLOWING ME?!

HMPH...

?

HOW DARE YOU GO ON A DATE WITH THAT LAZY EMPLOYEE ATTITUDE!

AND EVERY TIME, YOU RUSH OUT LIKE YOU'RE ON FIRE, I KNOW ALL ABOUT IT!
HIDING IT WON'T WORK! I'VE NOTICED THOSE FREQUENT CALLOUTS LATELY,

IF I'VE BEEN FOUND OUT, THERE'S NO TURNING BACK NOW...

SPILL THE BEANS! WHAT'S SHE LIKE, THIS GIRL?!

NO WAY! HOW CAN YOU BE SO DEFEATIST?!
COME ON, LET'S JUST DROP IT ALREADY...

WELL... I GUESS IT'S TRUE THEN!

3

I'LL MAKE YOU PAY FOR THIS!
ALRIGHT, LEAD ME TO THIS GIRL OF YOURS.

THEY'RE WAITING ON US...

RIGHT HERE!

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EXCUSE ME!

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HEY THERE!

ALRIGHT! LEAVE IT TO ME!

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INSPECTOR NAKAMATSU!

I SEE YOU'RE HAVING GIRL PROBLEMS, YAMAOKA?

HURRY UP AND ARREST THESE WOMEN ALREADY!

HEY, HEY, ARE YOU EVEN A POLICE OFFICER?!

YOU PROBABLY JUST GOT THE WRONG IDEA ON YOUR OWN!!

HOW DARE YOU ACT LIKE YOU'VE GOT A WOMAN!!!

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I'VE BEEN INVITING YAMAOKA OVER TO EAT WITH ME.

WELL, YOU SEE, I RECENTLY DISCOVERED THIS PLACE.

HEY, SHUT UP! I DON'T TALK ABOUT YOUR LOVE LIFE!!!

COME NOW, LET'S MAKE UP OVER THIS.

SO, THE CALLS WERE ALWAYS FROM THE INSPECTOR?!

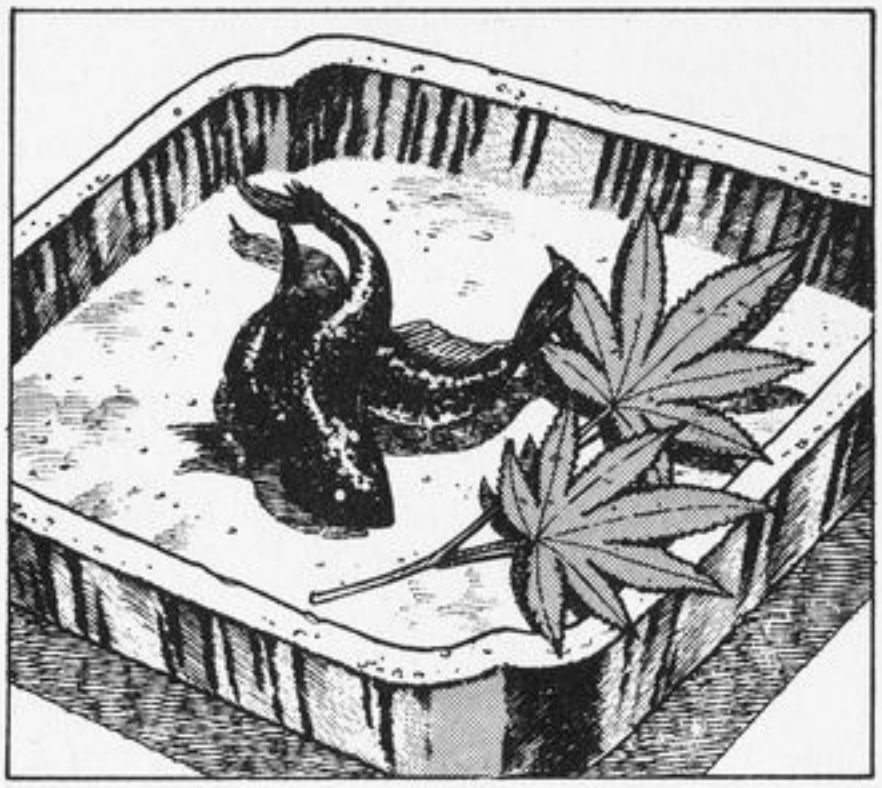
5

NOW THAT I THINK ABOUT IT, THERE'S NO WAY YAMAOKA-SAN COULD ATTRACT A WOMAN.

HOW GROTESQUE!

OH MY, WHAT'S THIS?

HERE WE HAVE SWEETLY SIMMERED GORI.



YES, IN THE PAST, WE USED TO CATCH THEM FROM THE SAI RIVER AND ASANO RIVER FLOWING THROUGH KANAZAWA,

RECENTLY, THEY'VE BECOME QUITE RARE IN THE CITY.

WHEN YOU THINK OF GORI, KANAZAWA IS THE PLACE THAT SPRINGS TO MIND, RIGHT?

OH WOW! THIS IS MY FIRST TIME!

6

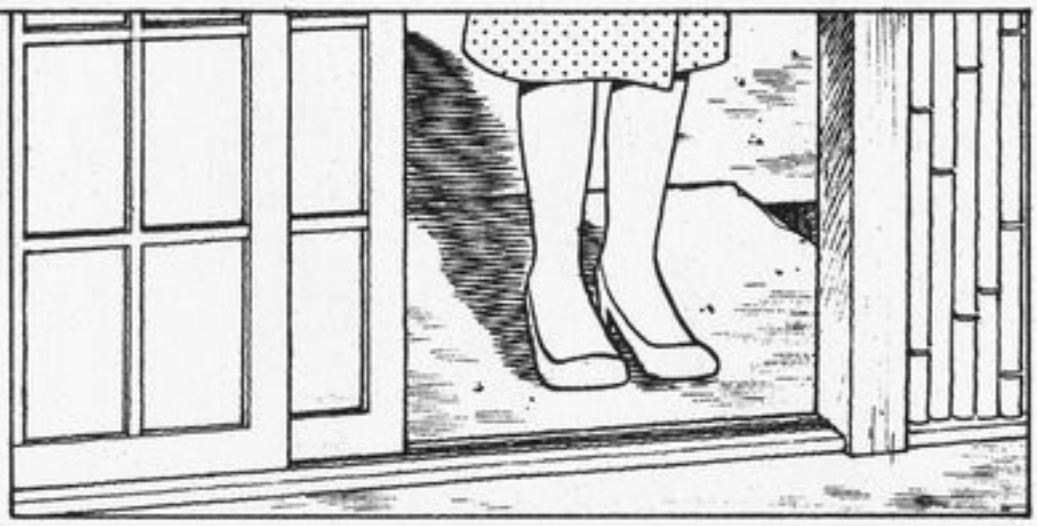
HMM... I'M REALLY GETTING ANGRY NOW!

WE'VE GOT SAKE LIKE 'TENGUMAI' AND 'KIKUHIME', TOO!

THIS MR. MORIGUCHI HERE IS FROM KANAZAWA, SO HE TREATS US TO ALL SORTS OF UNIQUE LOCAL DISHES!

YOU'VE INDULGED IN SO MANY DELICIOUS THINGS, HAVEN'T YOU? I'M GOING TO GOBBLE UP EVERYTHING THAT'S LEFT FOR YOU, YAMAOKA-SAN!
HOW COULD YOU NOT INVITE ME TO SUCH A FANTASTIC PLACE? I WON'T FORGIVE YOU FOR THIS!

WELCOME...



HMM?
OH, UM...!
WHAT'S UP?

KUNIKO-SAN...
~...

OUR SHOP IS IN A REAL BIND RIGHT NOW.

NAOTO, COME BACK! PLEASE, I'M BEGGING YOU TO RETURN!

AND SEIJI... HE...

I'VE BEEN SEARCHING FOR YOU...

NAOTO...

HE BADLY INJURED HIS BACK AND WON'T BE ABLE TO STEP FOOT IN A KITCHEN FOR AT LEAST THREE MONTHS!

A TRAFFIC ACCIDENT.

WHAT HAPPENED TO SEIJI?

8

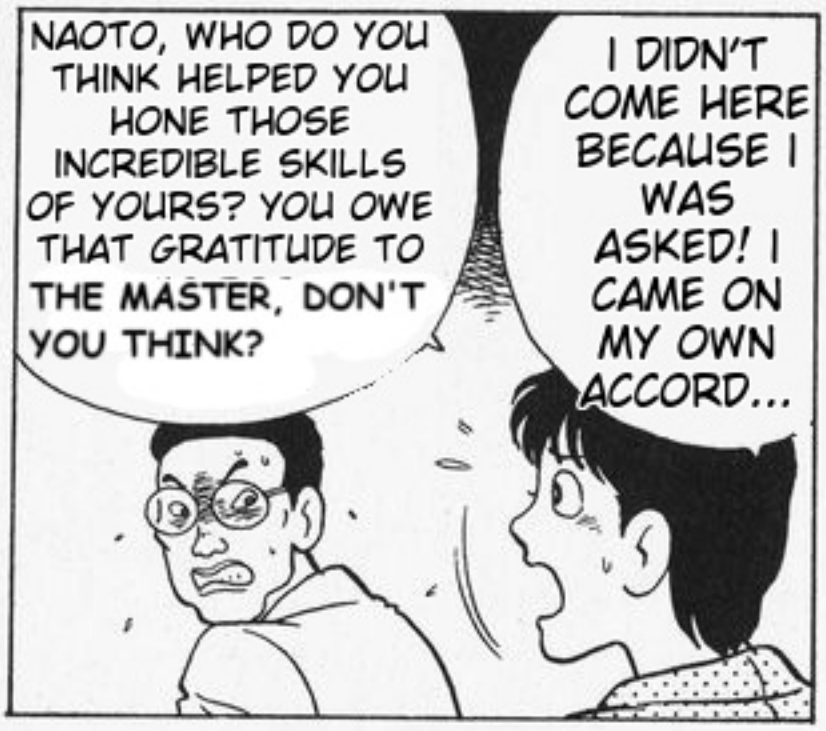
AFTER BETRAYING ME, YOU EXPECT ME TO HELP YOU OUT JUST BECAUSE YOU'RE IN A JAM? THAT'S A BIT MUCH!

GO BACK AND TELL THE MASTER AND THE MISTRESS!

THE DAY OF THE 'GOLDEN TEA CEREMONY' IS JUST AROUND THE CORNER THIS YEAR.

NAOTO, YOU HAVEN'T FORGOTTEN ABOUT THE 'GOLDEN TEA CEREMONY,' HAVE YOU?

GET OUT OF HERE!
LEAVE ALREADY!


NAOTO, WHO DO YOU THINK HELPED YOU HONE THOSE INCREDIBLE SKILLS OF YOURS? YOU OWE THAT GRATITUDE TO THE MASTER, DON'T YOU THINK?
I DIDN'T COME HERE BECAUSE I WAS ASKED! I CAME ON MY OWN ACCORD...

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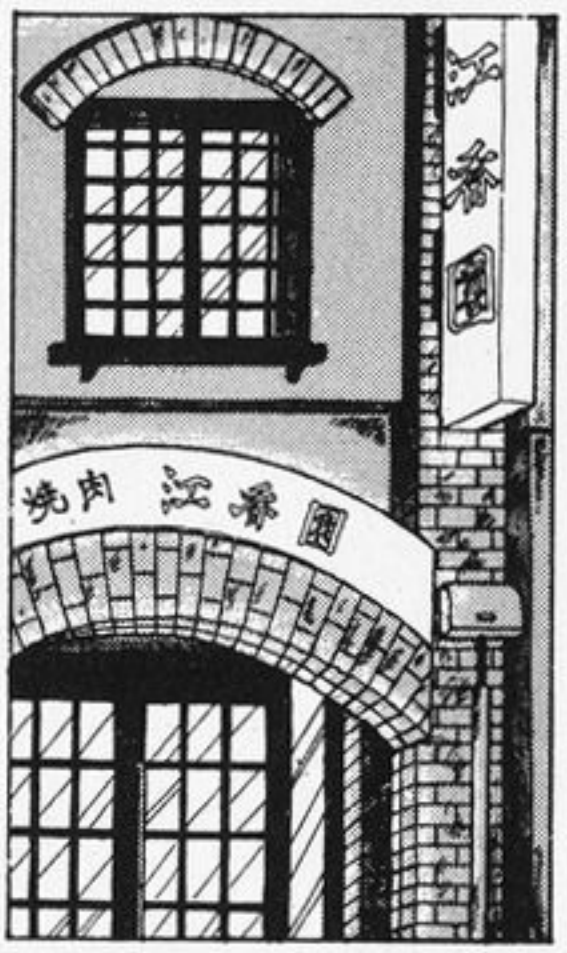
9

I'M REALLY SORRY...
.....

IT SEEMS LIKE IT'S BEST TO CALL IT A DAY.
I GUESS SO. THERE'S NO WAY THAT I COULD FOCUS ON COOKING AFTER AN EXCHANGE LIKE THAT IF I WERE HIM.

.....

NAOTO WAS THE HEAD CHEF THERE, AND HE WAS THE BEST OF THE BEST...
THE KANAZAWA RESTAURANT 'MAEDA-YA' IS A PRESTIGIOUS ESTABLISHMENT EVEN IN KANAZAWA, AND...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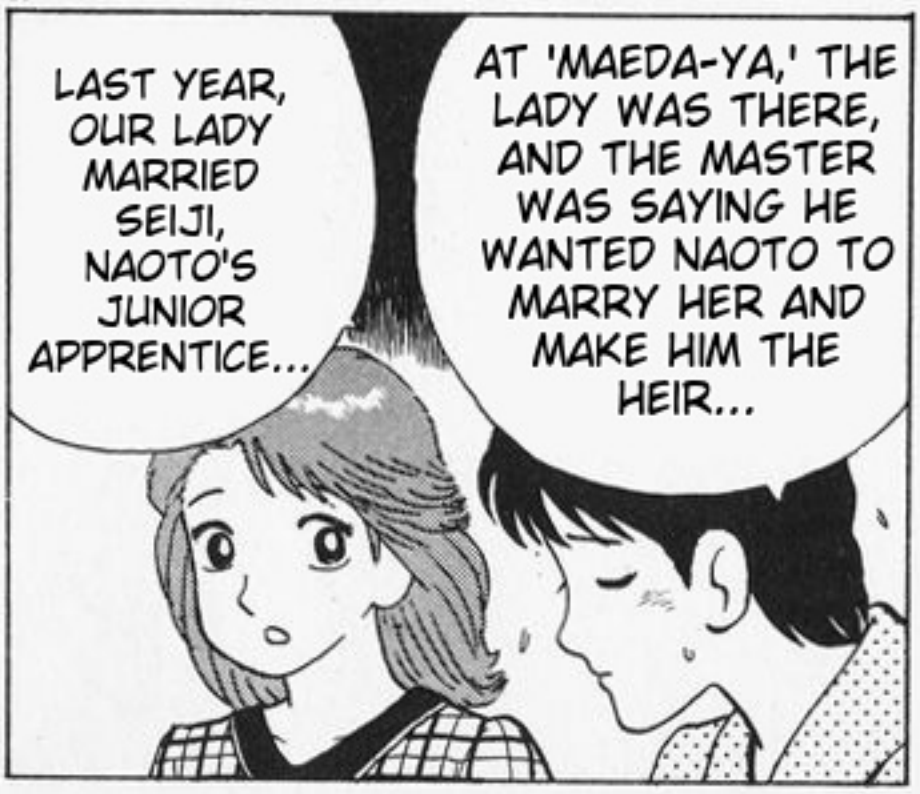
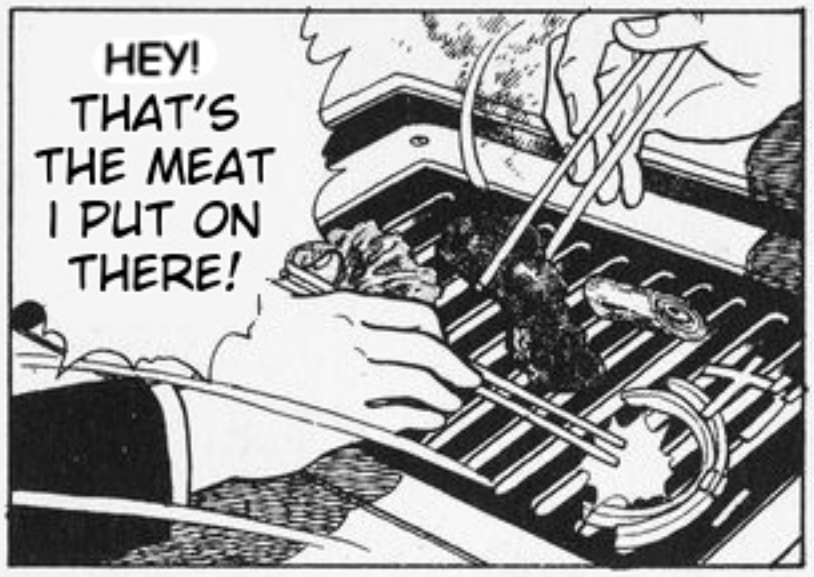

LAST YEAR, OUR LADY MARRIED SEIJI, NAOTO'S JUNIOR APPRENTICE...
AT 'MAEDA-YA,' THE LADY WAS THERE, AND THE MASTER WAS SAYING HE WANTED NAOTO TO MARRY HER AND MAKE HIM THE HEIR...

WELL, THE SHOP CLOSED DOWN LAST YEAR...

WHY DID THAT HAPPEN?


HEY!
THAT'S THE MEAT I PUT ON THERE!

WELL, NOW I UNDERSTAND WHY HE FELT BETRAYED...
HMM...

THE CATERING FOR THAT TEA GATHERING HAS ALWAYS BEEN ENTRUSTED TO MAEDA-YA.
KANAZAWA HAS LONG BEEN A HUB FOR THE TEA CEREMONY, AND AMONG THEM, THE 'KINCHA KAI' HOLDS THE HIGHEST PRESTIGE.

ARE YOU REALLY A COP AND STILL STEALING?!
FIRST COME, FIRST SERVED!!

BE QUIET!

AND TO MAKE MATTERS WORSE, YOUNG MASTER SEIJI IS ALSO...
HOWEVER, THE BOSS HAS BEEN UNABLE TO STAND IN THE KITCHEN FOR ABOUT THREE YEARS DUE TO A DISABILITY ON HIS RIGHT SIDE...

TAKING ON THE CATERING FOR THAT EVENT IS AN INCREDIBLE HONOR.
THE 'KINCHA KAI' IS A PRESTIGIOUS GATHERING NOT JUST IN KANAZAWA BUT FROM TEA MASTERS ACROSS ALL OF JAPAN...

HAH! YOU WERE THE ONE WHO SAID FIRST COME, FIRST SERVED!

OH NO, MY PRECIOUS MEAT! I'LL HAVE YOU ARRESTED FOR THEFT ON THE SPOT!

IF WE CAN'T SERVE SATISFACTORY DISHES AT THE 'GOLDEN TEA GATHERING,' IT'LL BE A CATASTROPHE!

THE REPUTATION OF 'MAEDAYA' IS AT STAKE...

HUH, ME?

YAMAOKA! LEND A HAND TO KUNIKO!

THIS IS NO TIME TO BE THINKING ABOUT MEAT!

12

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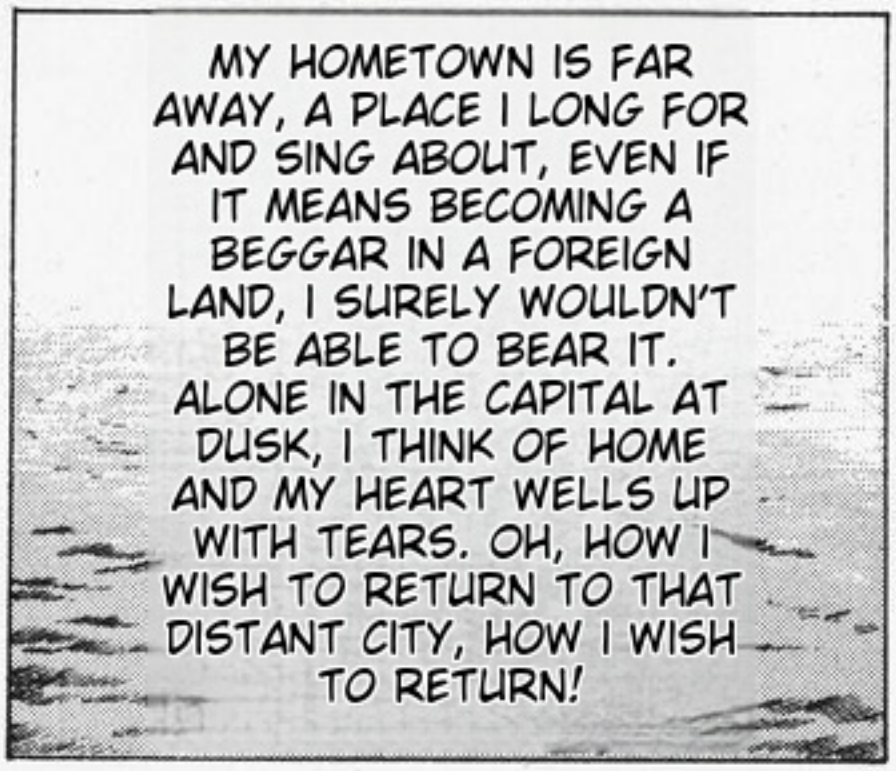
BUT... AS YOU ALL JUST WITNESSED.

NAOTO DOESN'T SEEM LIKE HE'S GOING TO LISTEN TO A WORD I SAY...



13 FROM 'MUROMACHI SAISEI COMPLETE WORKS' (SHINCHO-SHA), VOLUME 1, 'SMALL SCENERY, STRANGE FEELINGS, PART 2'

IN CONTRAST, SEIJI IS SUCH A STUNNINGLY HANDSOME GUY...

BECAUSE I'M SO UGLY...

WELL... IT'S BECAUSE I HAVE THIS FACE...

HUH?

ARE YOU AIMING TO BE AN ACTOR OR A MODEL?

MORIKUCHI-SAN.

TH-THAT'S JUST TOO CRUEL!

HA HA! YOU GOT DUMPED FOR BEING UGLY?! CONGRATULATIONS ON THAT!

OF COURSE! I'M GOING TO BE A CHEF!!

GET TO THE POINT, WHAT DO YOU PLAN TO DO WITH YOUR LIFE?!

BUT BEING REJECTED FOR BEING UGLY? WHAT'S THERE TO LAMENT ABOUT AS A CHEF?!

IF THAT LADY DITCHED YOU JUST BECAUSE YOUR COOKING SKILLS ARE LACKING, FEEL FREE TO MOAN ABOUT IT ALL YOU WANT.

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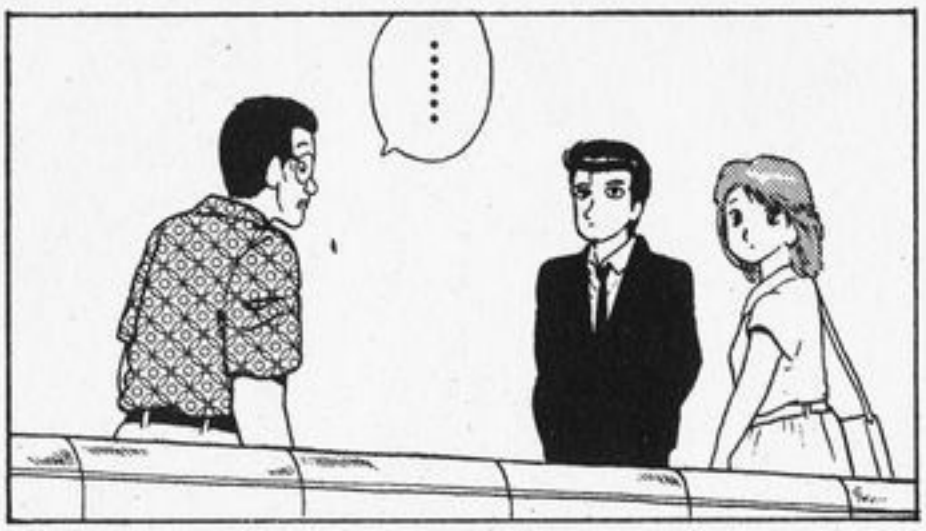
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I'VE BEEN SUFFERING OVER SUCH TRIVIAL MATTERS, HAVEN'T I?
BELIEVE IT OR NOT...

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PLEASE, DO ENJOY THIS!
TODAY, WE GOT A FRESH LIVE GORI FROM KANAZAWA!

NO, I'VE COMPLETELY WASHED AWAY ALL GRUDGES AND GRIEVANCES!
MR. YAMAOKA, THIS HAS TRULY LIGHTENED MY HEART.

IT'S A BEAUTY THAT'S HARD TO IMAGINE FROM ITS APPEARANCE!

OH, HOW LOVELY! IT'S GORI SASHIMI!

I'LL LAY OUT THE GRILLED GORI AND POUR SOME HOT SAKE OVER IT.

NOW, LET'S INDULGE IN THE GORI BONE SAKE!

I CAN'T RESIST!

MMM! THE SWEETNESS OF THIS FLESH, THE DELIGHTFUL TEXTURE!

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16

INDEED, IT'S BURSTING WITH WILD FLAVORS!

HMM... IT'S A DIFFERENT ESSENCE FROM THE GORI BONE SAKE!

DELICIOUS!

GORI IS RICH IN THE FRAGRANCE OF THE CRYSTAL-CLEAR RIVER, WITH A FLAVOR SO DEEP IT DOESN'T GET LOST IN THE SWEETNESS OF THE WHITE MISO,

WOW, WHAT A REFINED FLAVOR?!

ELEVATING THE WHOLE BOWL TO NEW HEIGHTS...!

IT'S PREPARED WITH WHITE MISO FROM GORI.

ISN'T GORI JUST AMAZING?!

BUT LOOK AT GORI, SQUEEZING OUT EVERY DROP OF UMAMI FROM ITS BODY, CRAFTING THIS BOWL INTO SOMETHING ABSOLUTELY DELICIOUS!

LOOKS LIKE SOMEONE I KNOW.

BUT HONESTLY, WHAT AN EMBARRASSING-LOOKING FISH IT IS...

UH, UM... I APOLOGIZE.

THAT'S THE SPIRIT!!

I WILL RETURN TO HELP MAEDA-YA!

EVEN THOUGH IT'S NOT PRETTY, IT'S DELICIOUS!

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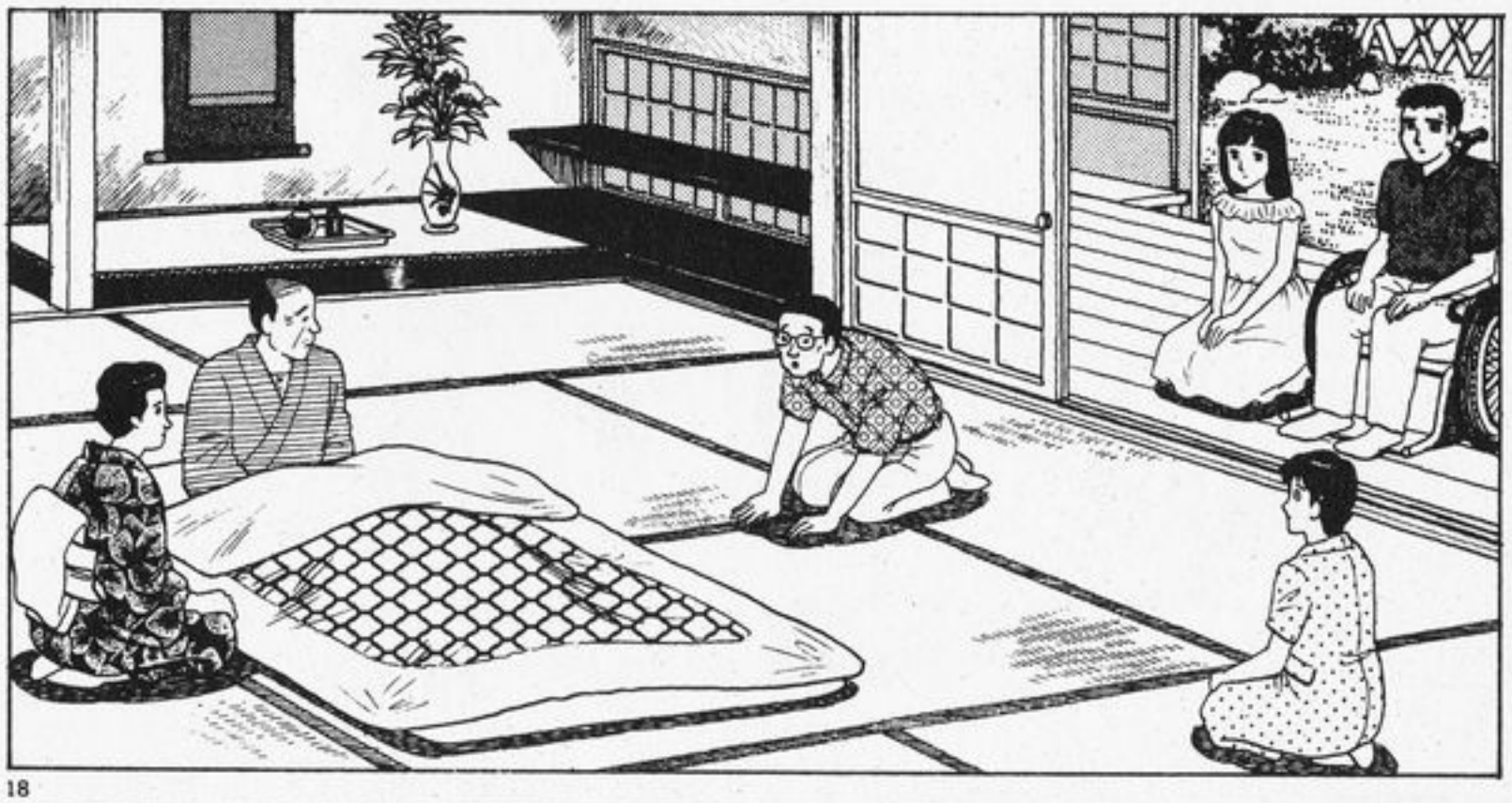
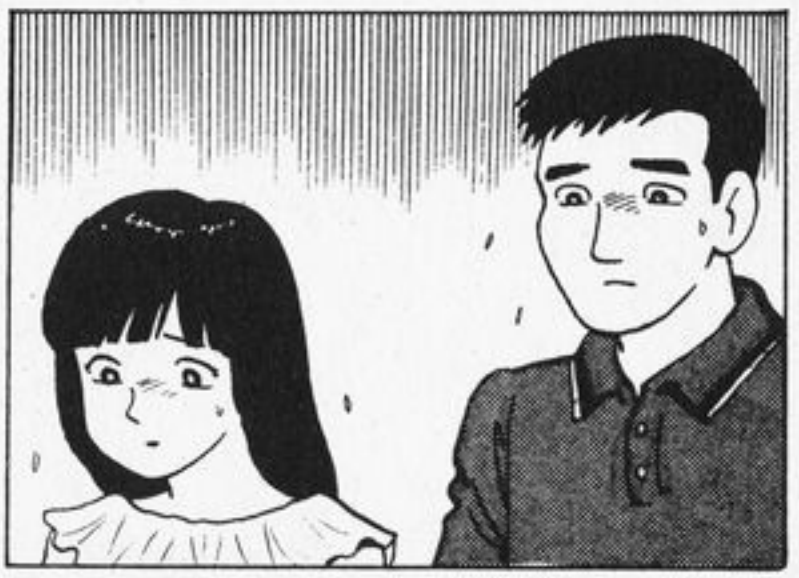
金沢——



18

ALLOW ME TO LEND YOU A HAND!
PLEASE, FOR THIS UPCOMING 'GOLDEN TEA CEREMONY,'



I WANTED TO TELL YOU...
NAOTO, I'M SORRY FOR WHAT HAPPENED.

NAOTO-SAN... I REALLY APPRECIATE IT...

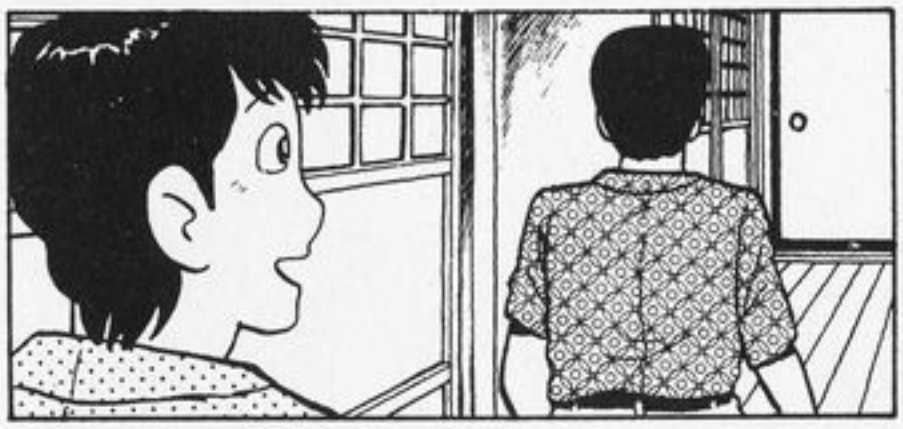
JUST STAY IN YOUR WHEELCHAIR AND WATCH ME WORK IN THE KITCHEN.
SEIJI, THERE'S SOMETHING I FORGOT TO TEACH YOU.

NO NEED TO MENTION IT... I'M COUNTING ON YOU!
SO WE'RE ALL SET, RIGHT?

THANK YOU VERY MUCH.

19

WITH THIS, YOU SHOULD BE ALL SET TO HANDLE THE 'KINCHAKAI' BY YOURSELF NEXT YEAR.



NAOTO-SAN...
THANK YOU SO MUCH!

NEXT, WE'LL DRAW OUT ANY BITTERNESS AND FINELY CHOP SOME BURDOCK INTO NEEDLE-LIKE PIECES TO SPRINKLE IN JUST A TOUCH.

ALRIGHT, WHEN IT COMES TO THE WHITE MISO PREPARATION OF GORI, WE START BY BOILING IT IN SAKE TO TAME THAT MUDDY FLAVOR,

THE WILD ESSENCE OF GORI DANCES IN HARMONY WITH THE ELEGANT TASTE OF WHITE MISO.

WE'RE GOING ALL IN WITHOUT DASHI, RELYING SOLELY ON THE UMAMI OF GORI AND THE RICHNESS OF WHITE MISO.

THEN, WE'LL NEATLY ARRANGE THE GORI AND BURDOCK IN A BOWL IN ADVANCE.

20

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YES, SIR!

DON'T FORGET, THIS IS THE FLAVOR!

AS LONG AS SEIJI-SAN RECOVERS, 'MAEDAYA' WILL BE JUST FINE.

THANKS TO THAT, THE 'KINCHAKAI' WAS A RESOUNDING SUCCESS!

YOU'RE READY FOR THIS, AREN'T YOU?

SO, KUNIKO-SAN.

THAT'S THE BEST NEWS OF ALL.

21

HE'S GOT A STRONG PRIDE; DO YOU REALLY THINK HE'LL ACCEPT IF A GIRL MAKES THE FIRST MOVE?

BUT YOU HAVEN'T SAID ANYTHING TO MORIGUCHI-SAN YET, HAVE YOU?

I'VE TAKEN MY LEAVE FROM THE SHOP.

SURE THING.

I HOPE SO.

NOW, KUNIKO-SAN.

WELL THEN.
DON'T WORRY, IF THAT GUY DOESN'T SAY YES, I'LL THROW HIM IN THE SLAMMER!

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WHO WOULD'VE THOUGHT SHE'D BE HEAD OVER HEELS FOR NAOTO-SAN?

IT'S ABOUT THE SWEETNESS INSIDE.
IT'S NOT JUST ABOUT LOOKS...

第7話

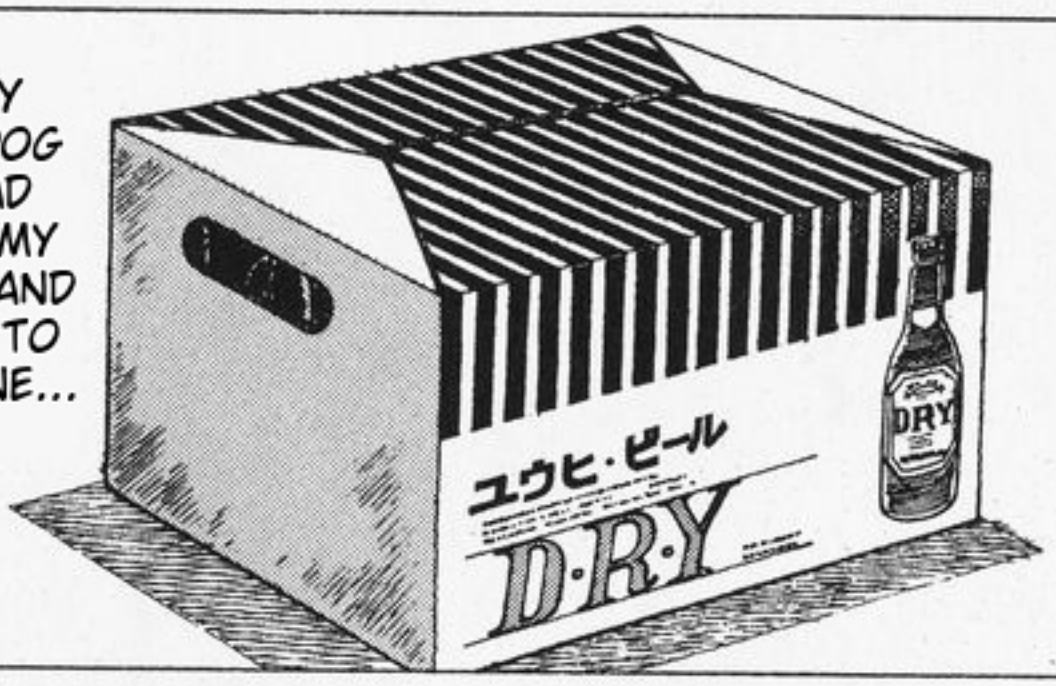
ドライビールの秘密〈前編〉

MY UNCLE LOVES BEER, SO HE'LL BE THRILLED.

I'LL TAKE HIM A LITTLE SOMETHING AS A THANK-YOU GIFT.

I PICKED UP SOME SUMMER GIFT BEERS FROM MY DAD'S PLACE.

SINCE MY UNCLE'S DOG JUST HAD PUPPIES, MY BROTHER AND I DECIDED TO GO GET ONE...



MY UNCLE, SAWANO SHIGEICHI, IS MY MOTHER'S BROTHER AND A LIFELONG FRIEND OF MY FATHER FROM THEIR UNIVERSITY DAYS.

2

UNCLE, LET ME HAVE THIS PUPPY, OKAY?

IT'S SO ADORABLE -!

DELICIOUS!

MY, MY, WHAT A CHARACTER YOU ARE...
NO WAY, I'M KEEPING IT!
ひょい
OH NO, THAT'S OFF-LIMITS! THAT'S THE MOST HANDSOME ONE!

YES, YES.
ゴクゴク
GO CHILL TWO OR THREE BOTTLES RIGHT AWAY; WE'LL SIP THEM DURING LUNCH!

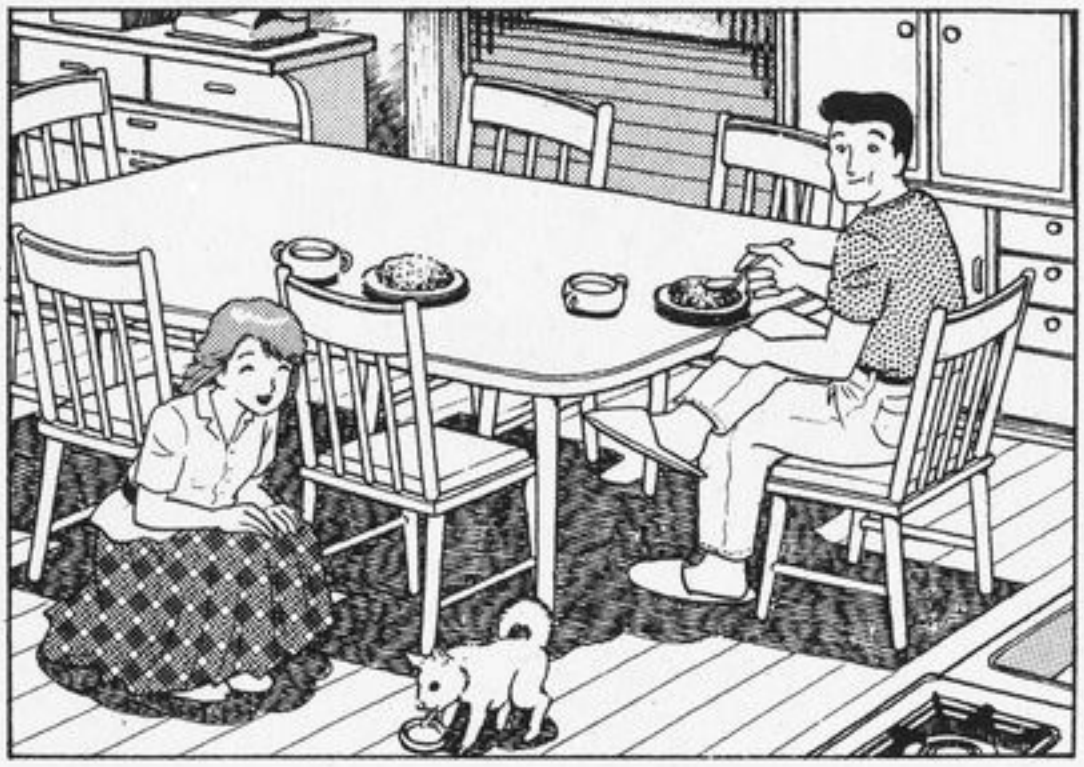
OH! LOOKS LIKE MAKOTO HAS GROWN UP; I'M IMPRESSED, I'M IMPRESSED!
THIS IS A THANK-YOU GIFT FOR THE PUPPY; PLEASE ENJOY!
DRY

WE SHOULD NAME THIS LITTLE PUP, BEER.

3

WELL, UM... THANK YOU.

あうう
YOU WERE SOLD AS A BEER-DOG, WEREN'T YOU? SUCH A CUTIE!



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HUH? HE'S MAD?
HE'S REALLY FIRED UP; DID I DO SOMETHING?

MAKOTO, YOUR UNCLE HAS ARRIVED...
ピンポーン

WHAT'S THE MATTER, UNCLE?

I'M A POOR SCHOLAR WHO EATS NOTHING BUT SCRAPS, BUT I KNOW A THING OR TWO ABOUT BEER!
MAKOTO! YOU INSOLENT BRAT!
D·R·Y

YOU MUST HAVE DUG OUT THAT STUFF FROM LAST YEAR'S SUMMER GIFT, DIDN'T YOU?!
BRINGING ME THIS OLD, TASTELESS BEER, WHAT WERE YOU THINKING?!

DELICIOUS!

CHECK THE DATE ON THE LABEL; IT'S FROM THREE WEEKS AGO.

UNCLE, SAYING IT'S OLD IS JUST ABSURD.

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'88年 7・8・9・10・11・12月 上・中・下旬 製造

ENOUGH! I WON'T GIVE A DOG TO SUCH A DISHONEST PERSON, GIVE IT BACK!

THAT'S JUST RIDICULOUS...

AH, THIEF!

DON'T BE RIDICULOUS! IS THERE REALLY A BEER THAT TASTES THIS THIN AND SOUR?

MAYBE UNCLE'S TASTE BUDS HAVE GONE HAYWIRE?

WHAT'S GOING ON?

DRY BEER HAS BEEN ALL THE RAGE SINCE LAST YEAR, YOU KNOW.

OH WELL, WHAT CAN YOU EXPECT? SCHOLARS DON'T KNOW MUCH ABOUT THE WORLD.

THESE DAYS, EVERYWHERE YOU GO, IT'S ALL DRY BEER.

THE TASTE IS SO THIN AND SOUR...?

5

DRY BEER

DRY

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WELL, COME ON, THIS IS DRY BEER WE'RE TALKING ABOUT...

DRY? WHAT DOES DRY EVEN MEAN?

I'M NO EXPERT ON ALCOHOL...

WAIT, WHAT?

WHAT IS DRY BEER, REALLY?

I WOULD BE A TERRIBLE SCHOLAR IF I DIDN'T KNOW ABOUT THE WORLD, SO EXPLAIN IT TO ME.

WHAT DOES DRY BEER EVEN MEAN, ANYWAY...?

I KNOW, RIGHT? I CAN EXPLAIN STUFF LIKE DRAFT BEER OR STOUT, BUT-

HEY, YOU FOOL! ARE YOU SERIOUSLY DRINKING SOMETHING YOU DON'T EVEN UNDERSTAND?!

6

MURATA LIQUOR STORE

THEN MAYBE YOU COULD SEE THAT IT HASN'T GONE BAD!

LET'S HEAD TO THE LOCAL LIQUOR STORE AND COMPARE THIS WITH SOME OTHER BEERS!

HMM...

DELICIOUS!

I'M CRAVING A DRY BEER...

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AH, WELCOME!
HELLO THERE!

WE NEED TO ASK YOU ABOUT THIS BEER!
HUH?

PLEASE LEAVE, WE DON'T HAVE ANYTHING LIKE THAT HERE!

7

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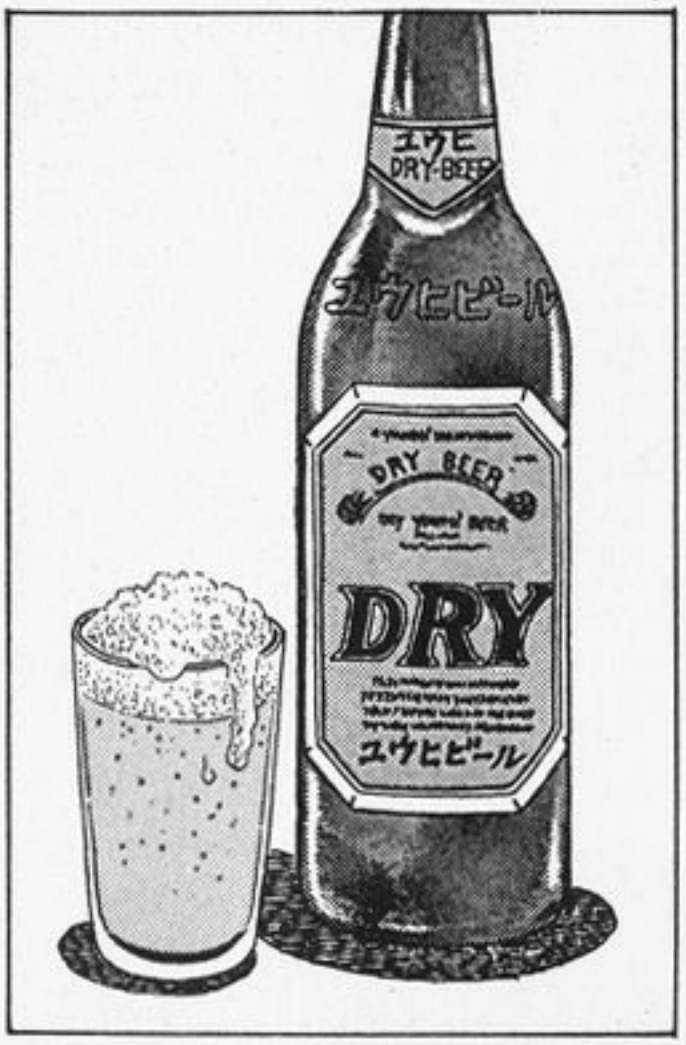
UGHHH!
HOW'S THAT?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DRY-BEER
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DRY BEER
DRY
ユウヒビール

HMM...

SEE, UNCLE, WHEN THE EXPERTS SPEAK LIKE THIS...

THIS BEER ISN'T BAD BY ANY MEANS.

IT MAKES ME FEEL SORRY FOR JAPANESE DRINKERS THESE DAYS...

I'VE BEEN RUNNING A LIQUOR STORE FOR OVER 40 YEARS, AND I CAN HONESTLY SAY THIS DRY BEER CRAZE IS ONE OF THE SILLIEST THINGS I'VE EVER SEEN.

BUT THIS STUFF ISN'T BEER AT ALL!

HUH?

SO, WHAT DOES 'DRY' EVEN MEAN?

8

WHAT I CAN SAY IS, IT DOESN'T TASTE LIKE REAL BEER, THAT'S FOR SURE.

I CAN'T WRAP MY HEAD AROUND IT.

BUT I JUST DON'T WANT TO SELL THIS KIND OF THING.

I'M IN THE BUSINESS, BUT I REFUSE TO SELL JUST ANYTHING FOR THE SAKE OF PROFIT.

DELICIOUS!

I'M NOT THE KIND OF DISLOYAL PERSON WHO WOULD BRING ALONG A BAD BEER, RIGHT?!
HMM... WELL, AT LEAST I WASN'T WRONG ABOUT THE TASTE.
.....
DRY
I WON'T FORGIVE YOU UNTIL YOU EXPLAIN WHAT DRY BEER REALLY IS IN A WAY I CAN UNDERSTAND!
NOPE, STILL NOT HAPPENING!
DRY
HONESTLY, IT FEELS LIKE EVERYWHERE I GO, IT'S NOTHING BUT DRY BEER.

WELL, WHAT'S THE DIFFERENCE?

BUT I NEVER REALLY THOUGHT DEEPLY ABOUT WHAT 'DRY' EVEN MEANS.

MANY PEOPLE SAY IT'S EASY TO DRINK.

...I SEE, DRY BEER, HUH?

IT'S NO GOOD. I WOULDN'T NAME A PUPPY AFTER IT...

10

WHAT! YOU'RE NOT GOING TO HELP ME?!

YES, I WANT TO RESEARCH IT AS PART OF CREATING THE 'ULTIMATE MENU'.

COULD YOU HANDLE IT ALONE, KURITA?

I'M NOT THE LEAST BIT INTERESTED IN DRY BEER, YOU KNOW.

DELICIOUS!

WELL THEN, LET'S RECONVENE LATER; IT'S NOT AN URGENT MATTER.
OH, ARE YOU IN THE MIDDLE OF A WORK MEETING?
IT'S NOT WORTH IT JUST FOR A PUPPY...
UM, ACTUALLY...
HM? WHAT ARE YOU TALKING ABOUT?

NOW THAT SOUNDS FANTASTIC! I'M A DRY BEER FAN MYSELF!
OH! DRY BEER, HUH?

WELL, CHIEF KOIZUMI, I'M WORKING ON AN ARTICLE ON DRY BEER.

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W-WHAT?!
DID YOU HEAR THAT, YAMAOKA-SAN?!

AH, YES, YOU'VE GOT A KEEN EYE! GO AHEAD AND DIVE RIGHT IN!
HUH?

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DRY BEER, HUH? HMM, I'VE MADE UP MY MIND—TODAY'S FIRST DRINK WILL BE A DRY BEER!

I GET IT, YOU'RE BUSY WITH THE ARTICLE. CARRY ON!

OH, I SEE, SO YAMAOKA'S PART OF THE DRY BEER CLUB TOO! LET'S HAVE A ROUND OF DRY DRINKS SOON!

NO!

EVEN BEFORE I'VE HAD A SINGLE SIP, I ALREADY FEEL LIKE I'M FACING A HANGOVER FROM DRY BEER.

DAMN IT!

SO, HERE'S THE DEAL, YAMAOKA— THIS IS AN ORDER FROM THE CHIEF!

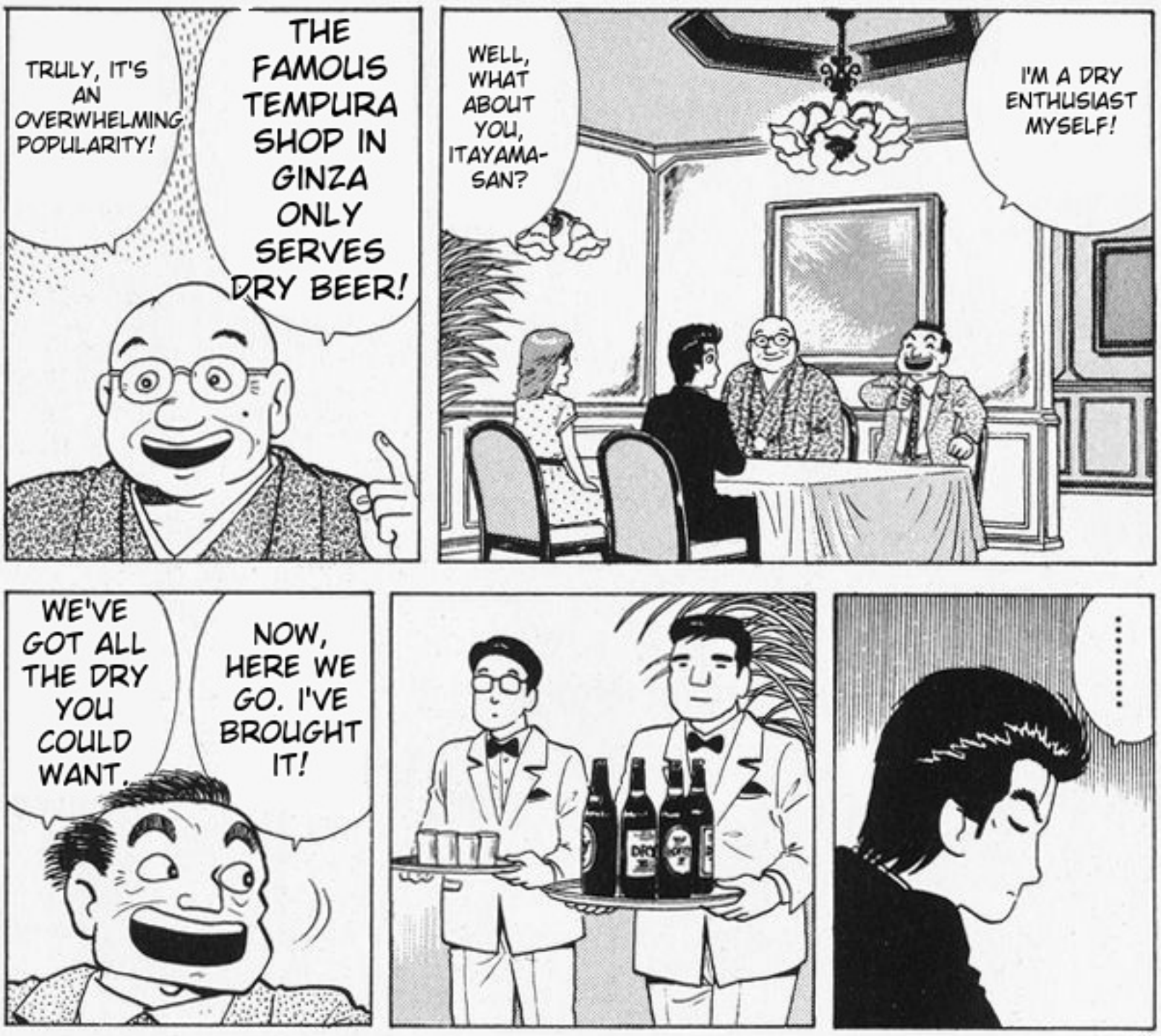
12

HA HA HA! ISN'T IT DELIGHTFUL THAT YAMAOKA IS BRINGING US DRY BEER?

RESTAURANT BONCENNES OPEN TIME

NEW GINZ

DELICIOUS!


I'M A DRY ENTHUSIAST MYSELF!
WELL, WHAT ABOUT YOU, ITAYAMA-SAN?
THE FAMOUS TEMPURA SHOP IN GINZA ONLY SERVES DRY BEER!
TRULY, IT'S AN OVERWHELMING POPULARITY!
.....
NOW, HERE WE GO. I'VE BROUGHT IT!
WE'VE GOT ALL THE DRY YOU COULD WANT.

PINKIRI ドライ
PINKIRI
PIN KIRI DRY BEER
ピンキリードライ
ユウヒ DRY-BEER
ユウヒビール
DRY BEER
DRY
ユウヒビール
POROPORO DRY-BEER
POROPORO
POROPORO-BEER
POROPORO DRY BEER
ポロポロ DRY
KANETORY DRY-BEER
KANETORY
KANETORY D·R·Y BEER

BUT IN THAT CASE, IT DEFINITELY MEANS A DRY FLAVOR.

WHEN IT COMES TO WHITE WINE AND SHERRY OVERSEAS, THEY USE 'DRY' TOO,

SHERRY
AMONTILLADO

1978

IN ENGLAND, THERE'S A SIMILAR TASTE FOUND IN PALE ALES, YOU KNOW.

HMM... I WONDER IF THERE'S SUCH A THING AS DRY BEER ABROAD?

BUT I THINK IT WAS JAPAN'S COMPANY A THAT FIRST BROUGHT THE TERM 'DRY' INTO THE BEER SCENE, RIGHT?

I SEE, SO DRY BEER WOULD MEAN BITTER BEER, HUH?

THEY RETAIN SUGARS, MAKING THEM LITERALLY SWEET.

IN THE WORLD OF WINE AND SHERRY, THERE'S A DELIGHTFUL DISTINCTION BETWEEN DRY AND SWEET.

清宗

WELL, THERE ARE SWEET VARIETIES OF SAKE.

DON'T BE SO QUICK TO ACCEPT EVERYTHING AT FACE VALUE!

14

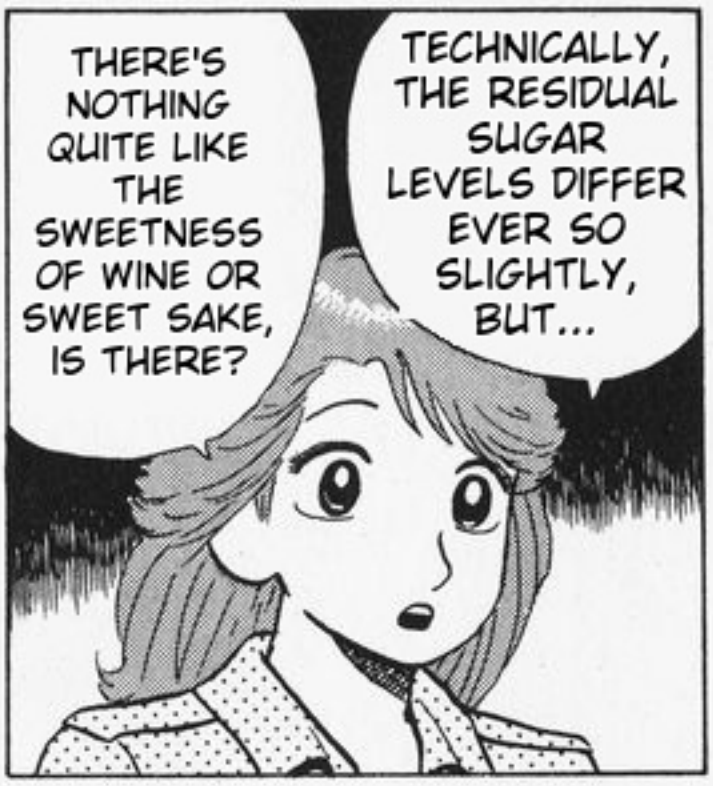
THERE AREN'T ANY SWEET BEERS LIKE OTHER TYPES OF ALCOHOL.

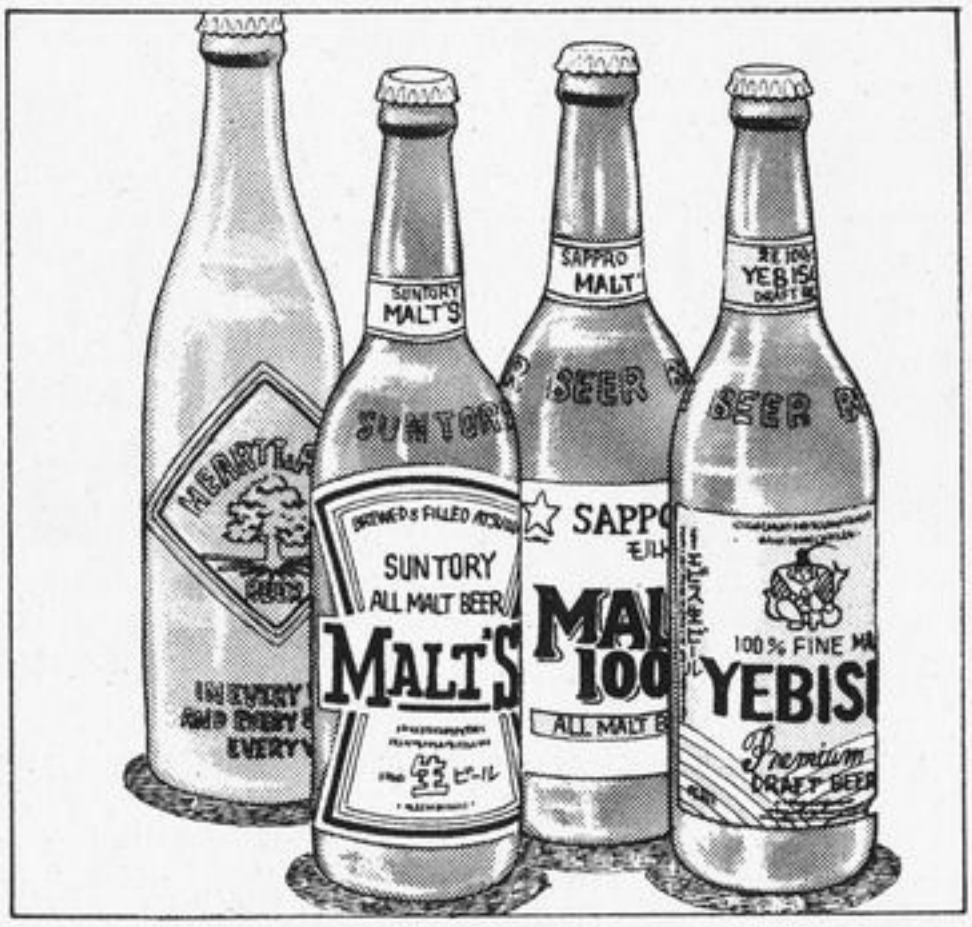
THERE ARE DIFFERENCES IN BITTERNESS, BOTH STRONG AND MILD, THOUGH...

THEN WHAT ABOUT BEER? ARE THERE ANY SWEET BEERS OUT THERE?

HUH? HMM...

DELICIOUS!





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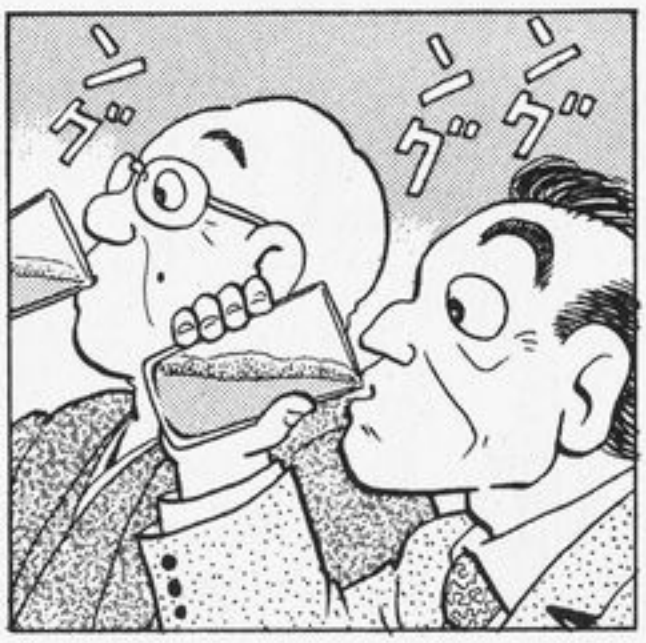
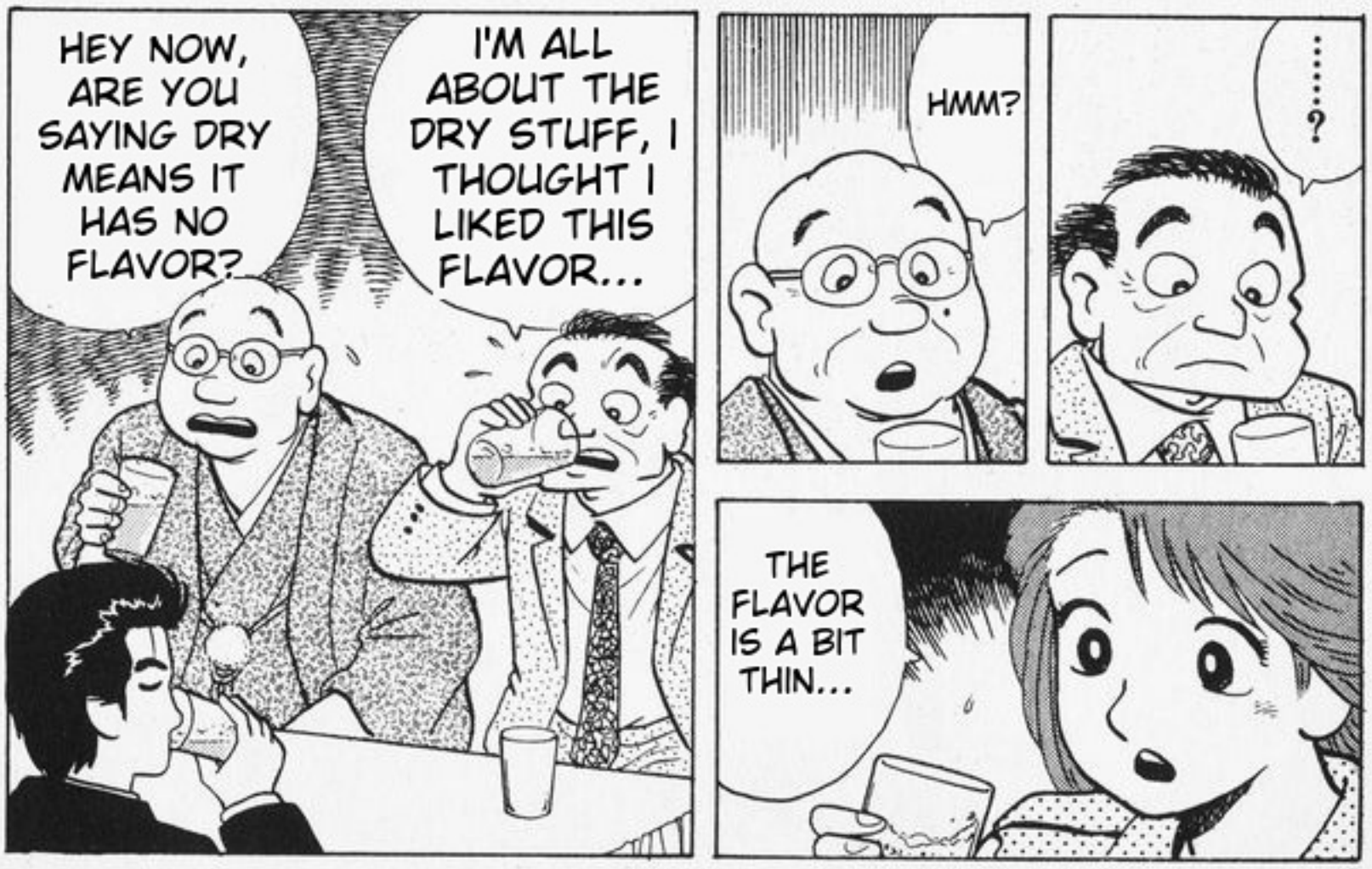


IT HITS YOU RIGHT IN THE SOUL!
AH, BUT IT SMELLS DIVINE.
HMM, IT'S RICH AND DEEP.
ゴゴゴゴ
SHALL WE MOVE ON TO THE NEXT DRY ONE?

16


HEY NOW, ARE YOU SAYING DRY MEANS IT HAS NO FLAVOR?
I'M ALL ABOUT THE DRY STUFF, I THOUGHT I LIKED THIS FLAVOR...
HMM?
……?
THE FLAVOR IS A BIT THIN...

DELICIOUS!

AND REAL BEER CARRIES THE HEARTY FLAVOR OF BARLEY!

WELL-CRAFTED SAKE RETAINS THE UMAMI OF RICE, GENUINE WINE HOLDS THE ESSENCE OF GRAPES,

"A TASTE OF THE BOUNTIFUL HARVEST OF GRAINS."

NOW, DON'T GET IT TWISTED; IT'S NOT SOME LOFTY MEANING OF 'DRY' LIKE SWEET VERSUS BITTER.

I THINK THAT PERFECTLY SUMS UP WHAT MR. KYOGOKU JUST SAID.

MY UNCLE EVEN CALLED IT FLAVORLESS BEER...'

IT'S NOT ABOUT UMAMI; IT'S JUST A MERE JOLT.'

SEE? YOU CAN FEEL A SHARP, DIRECT SENSATION RIGHT AT THE CENTER OF YOUR TONGUE WHEN YOU TAKE A SIP OF DRY BEER.

BUT, THE THING IS, DRY BEER LACKS THAT RICHNESS.

PRESS A SPOON FIRMLY AGAINST YOUR TONGUE AND THEN PULL IT AWAY.

IT'S MORE LIKE A TART, FLAT TASTE THAT LEAVES YOU FEELING A BIT SOUR.

WHEN YOU SWALLOW, THAT JOLT FADES AWAY, TRANSFORMING INTO SOMETHING SOFTER,

OH! IT TASTES JUST THE SAME!

ベロ

IT'S LIKE A SOUR, FLAT TASTE!

AFTER THAT, I FEEL AS IF A GOLDEN PYRAMID RISES ON MY TONGUE.

ACIDITY, SWEETNESS, UMAMI, BITTERNESS, FRAGRANCE... WHEN YOU SAVOR A REMARKABLE DRINK THAT HARMONIZES ALL OF THESE...

THERE'S NO FULLNESS, DEPTH, LUSTER, OR TEXTURE TO IT.

IT'S TRULY FLAT AND UTTERLY FLAVORLESS.

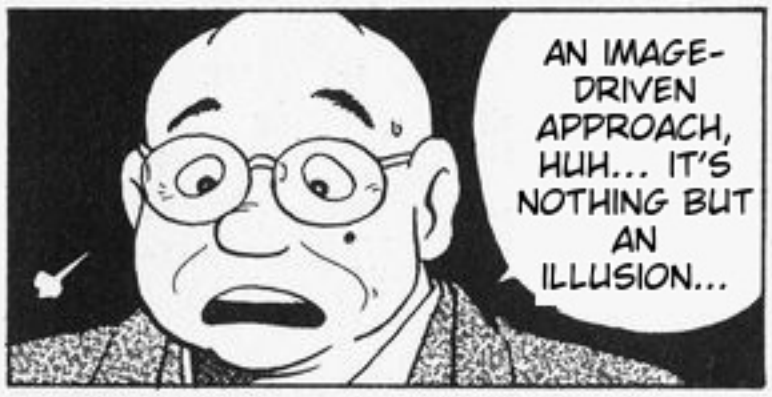
18

I USED TO THINK DRY BEER WAS DELICIOUS, YOU KNOW...

HOW STRANGE...

BUT WITH DRY BEER, THERE'S NOT EVEN A TELEPHONE POLE IN SIGHT.

DELICIOUS!



19

I TOLD YOU I'M PART OF THE DRY BEER FACTION!

WHAT DO YOU MEAN DRY BEER IS AN ILLUSION? WHAT'S THAT SUPPOSED TO MEAN?!

WHAT IN THE WORLD IS THIS ARTICLE ABOUT?!

HOW DARE YOU! ARE YOU SAYING I'M SOMEONE WHO GETS SWAYED BY APPEARANCES?!

NO, WHAT I MEAN IS, IF THE DIRECTOR COULD JUST DRINK AND COMPARE WITH AN OPEN MIND...

THAT'S WHY I SAY IT'S ABSURD FOR DRY BEER TO BE THE MAINSTREAM...

20

SHUT UP! THERE'S NO WAY I'M LETTING THAT ARTICLE GET PUBLISHED!

WHAT DO YOU PLAN TO ACHIEVE BY SPECIFICALLY CHALLENGING THAT?!

THERE ARE PLENTY OF DRY BEER FANS AROUND ME; DRY IS THE DOMINANT BEER STYLE NOW!

DELICIOUS!

BUT I GUESS IT'S REALLY JUST A SPACE FOR ADS...

I THOUGHT TOZAI NEWS WAS A BASTION OF FREE SPEECH!

HAVE YOU EVER STOPPED TO THINK ABOUT HOW BEER COMPANIES WOULD REACT TO READING SOMETHING LIKE THIS?!

THE BEER COMPANIES ARE OUR PRECIOUS SPONSORS!

ALRIGHT, YOU'LL REGRET SAYING THAT! QUIT IT, JUST QUIT IT RIGHT NOW!

YOU BAS-TARD!

AH, I CAN'T STAND IT! IT'S DEFINITELY BETTER TO LEAVE THIS COMPANY.

なにっ

YAMAOKA-SAN, WHY ON EARTH WOULD YOU SAY SOMETHING LIKE THAT?!

OH, THIS IS GOING TO BE FUN! FROM TOMORROW, I'M LIVING AS A VAGABOND!

OH! I'M BRINGING MY RESIGNATION LETTER RIGHT AWAY!

WAIT A MINUTE!

I'M GOING TO UNCOVER THE TRUE NATURE OF DRY BEER, NO STONE WILL BE LEFT UNTURNED!

I CAN'T BEAR THE THOUGHT OF A WORLD WHERE DRY IS THE DOMINANT BEER STYLE, WITH EVERYONE ON THE DRY BANDWAGON!

WITH THE CURRENT DIRECTOR'S WORDS, I'VE TRULY FOUND MY PASSION FOR TACKLING DRY BEER!

DO YOU THINK THEY'LL TELL YOU?

WHO KNOWS... I'LL JUST HAVE TO DO IT...

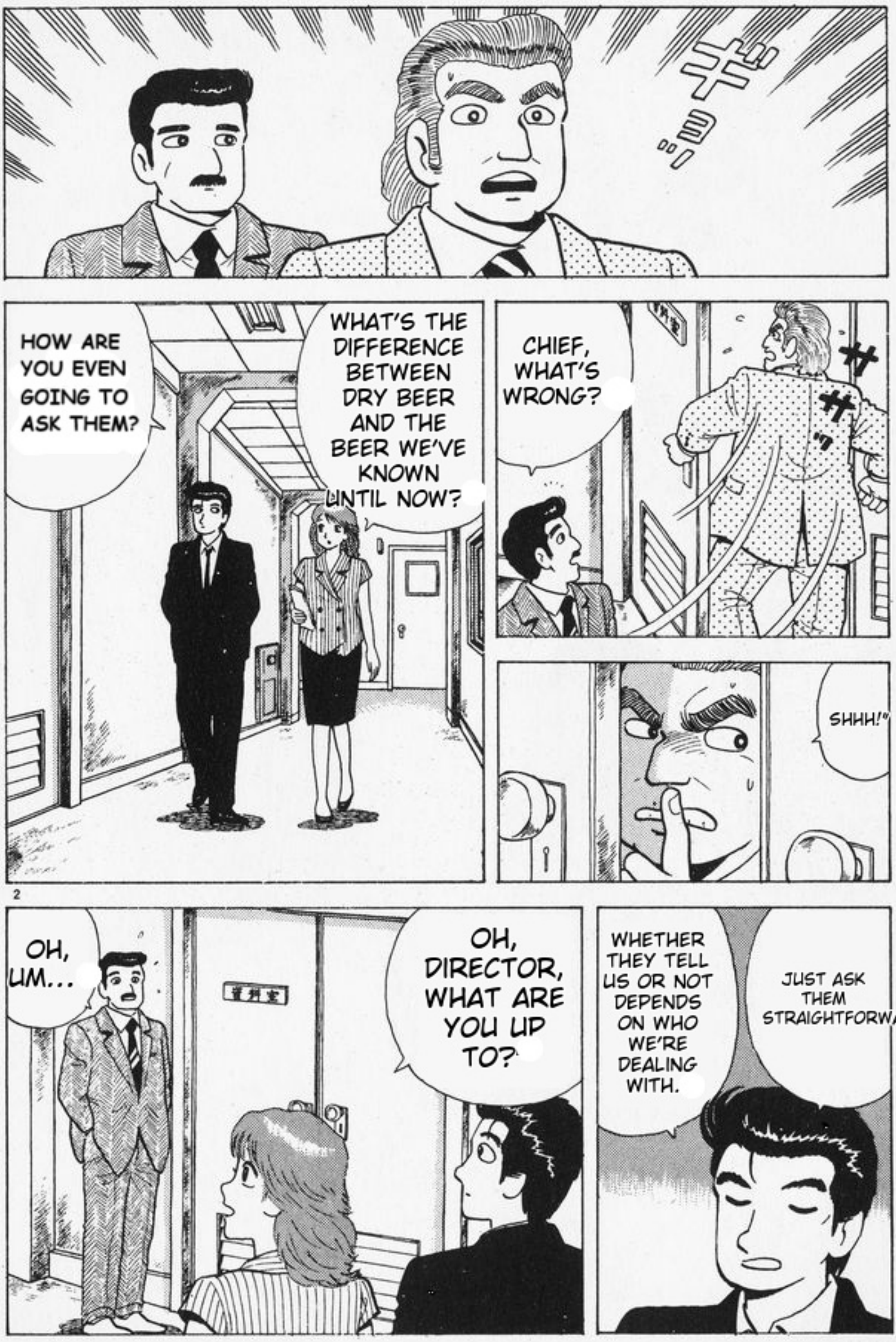
I'LL DIVE RIGHT IN AND ASK ALL THE BEER COMPANIES ABOUT THEIR DRY BEER BREWING METHODS!

WOW, THAT'S AMAZING! YOU'VE REALLY GOT THE FIRE NOW!

I'LL HOLD OFF ON HANDING IN MY RESIGNATION UNTIL AFTER THAT.

第7話

ドライビールの秘密〈後編〉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CHIEF, WHAT'S WRONG?
SHHH!"
WHAT'S THE DIFFERENCE BETWEEN DRY BEER AND THE BEER WE'VE KNOWN UNTIL NOW?
HOW ARE YOU EVEN GOING TO ASK THEM?
JUST ASK THEM STRAIGHTFORWARDLY!
WHETHER THEY TELL US OR NOT DEPENDS ON WHO WE'RE DEALING WITH.
OH, DIRECTOR, WHAT ARE YOU UP TO?
OH, UM...

DELICIOUS!

資料室
WELL THEN, SEE YOU LATER.
I SEE, JUST HANDLE IT SMOOTHLY, ALRIGHT?
AH... WELL...

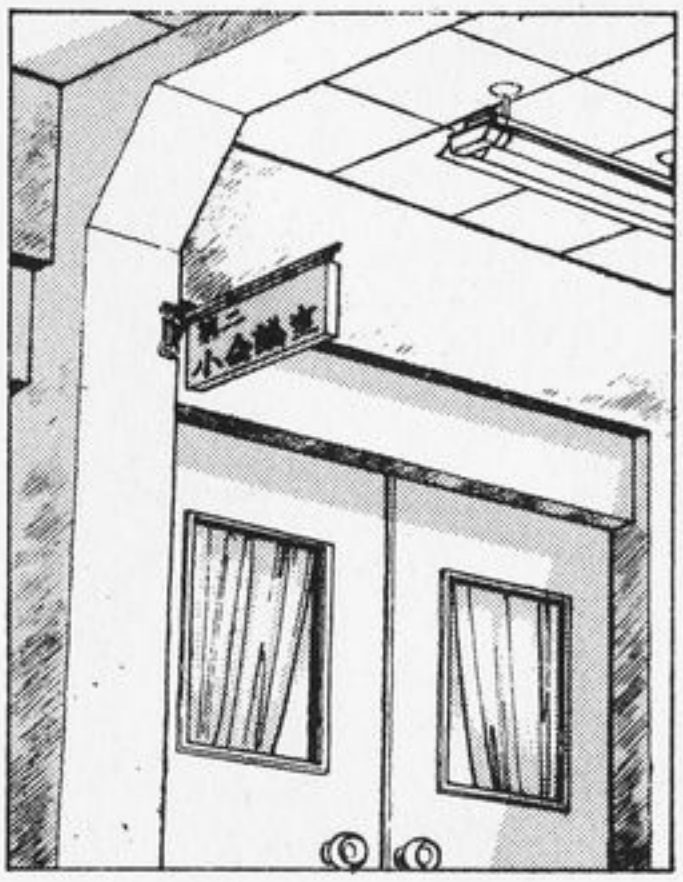
OH, RIGHT! HOW'S THAT DRY BEER SITUATION COMING ALONG?

BEFORE THAT, I JUST FINISHED A MEETING TO OUTLINE THE QUESTIONS.
I'M PLANNING TO GO STRAIGHT TO THE BREWERY TO ASK THEM.

HE SAID HE'D QUIT THIS COMPANY! THAT MADE ME SO MAD I YELLED FOR HIM TO JUST GO AHEAD AND DO IT...
I HAD A BIT OF A SHOWDOWN WITH YAMAOKA OVER THE DRY BEER ISSUE.

.....
ガチャ

3


小倉編集室

BUT KNOWING THAT IDIOT, HE'S DEFINITELY GOING TO SLAM DOWN HIS RESIGNATION.
LOOKING BACK, I KNOW I ACTED HASTILY...

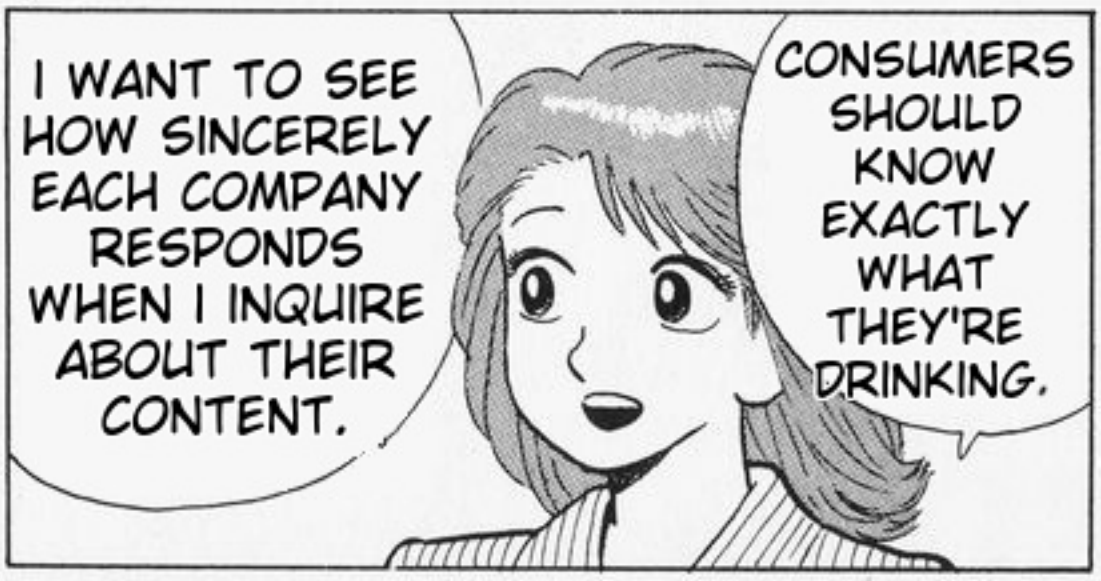
SIGH...
HEY, TANIMURA, CAN'T WE DO SOMETHING ABOUT THIS?!

PINKIRI
ドライ
PINKIRI
PIN KIRI DRY BEER
ピンキリ・ドライ
DRY-BEER
DRY BEER
DRY
ユウヒビール
PORO
PORO-BEER
POROPORO
DRY
BEER
KANETORY
DRY-BEER
KANETORY
D·R·Y
BEER

I DID CONSIDER GOING THERE IN PERSON, OF COURSE
AND I'D REALLY LIKE TO OBSERVE EACH BREWERY'S ATTITUDE TOWARDS THEIR CUSTOMERS.

TO ASK ABOUT THE DIFFERENCE BETWEEN DRY BEER AND TRADITIONAL BREWING METHODS.
SO, I CALLED THE PR DEPARTMENT OF A BEER COMPANY.

4


I WANT TO SEE HOW SINCERELY EACH COMPANY RESPONDS WHEN I INQUIRE ABOUT THEIR CONTENT.
CONSUMERS SHOULD KNOW EXACTLY WHAT THEY'RE DRINKING.

WHAT DO YOU MEAN BY THAT?

DELICIOUS!

THAT'S THE COMPANY'S RESPONSIBILITY, AFTER ALL.

WELL, SINCE IT'S THE EVERYDAY CONSUMER BUYING THE BEER, IT REALLY COMES DOWN TO HOW MUCH SINCERITY THE COMPANY SHOWS IN EXPLAINING THE PRODUCT TO THEM.

A COMPANY THAT CAN'T DO THAT SIMPLY ISN'T TRUSTWORTHY.

THEIR RESPONSES MIGHT DIFFER IF THEY KNEW YOU WERE FROM A NEWSPAPER.

I SEE...

LET'S TRY YUHI FIRST...

FIRST OFF, THE TRAILBLAZER OF DRY BEER.

THEN, I'M EAGER TO ASK ABOUT IT.

ピッポッポ

5

UM... I'D LIKE TO KNOW THE DIFFERENCE BETWEEN DRY BEER AND THE BEERS WE'VE HAD UNTIL NOW.

YES, THIS IS THE CONSUMER RELATIONS DEPARTMENT.

カチャ

トルルル

STRAIN 318 HAS A HIGHER FERMENTATION RATE THAN PREVIOUS YEAST STRAINS, BREAKING DOWN MORE SUGARS INTO ALCOHOL AND CARBON DIOXIDE.

DRY BEER USES OUR NEWLY DISCOVERED YEAST STRAIN NO. 318 FROM THE CENTRAL RESEARCH INSTITUTE.

YEAST STRAIN 318.

THE RATIO OF HOPS IS ACTUALLY HIGHER IN FINE AROMA HOPS THAN IN BITTER HOPS.

TRADITIONAL BEER IS ABOUT 15%, WHILE DRY BEER IS AROUND 5%.

SO, DRY BEER HAS A HIGHER ALCOHOL CONTENT, HUH?

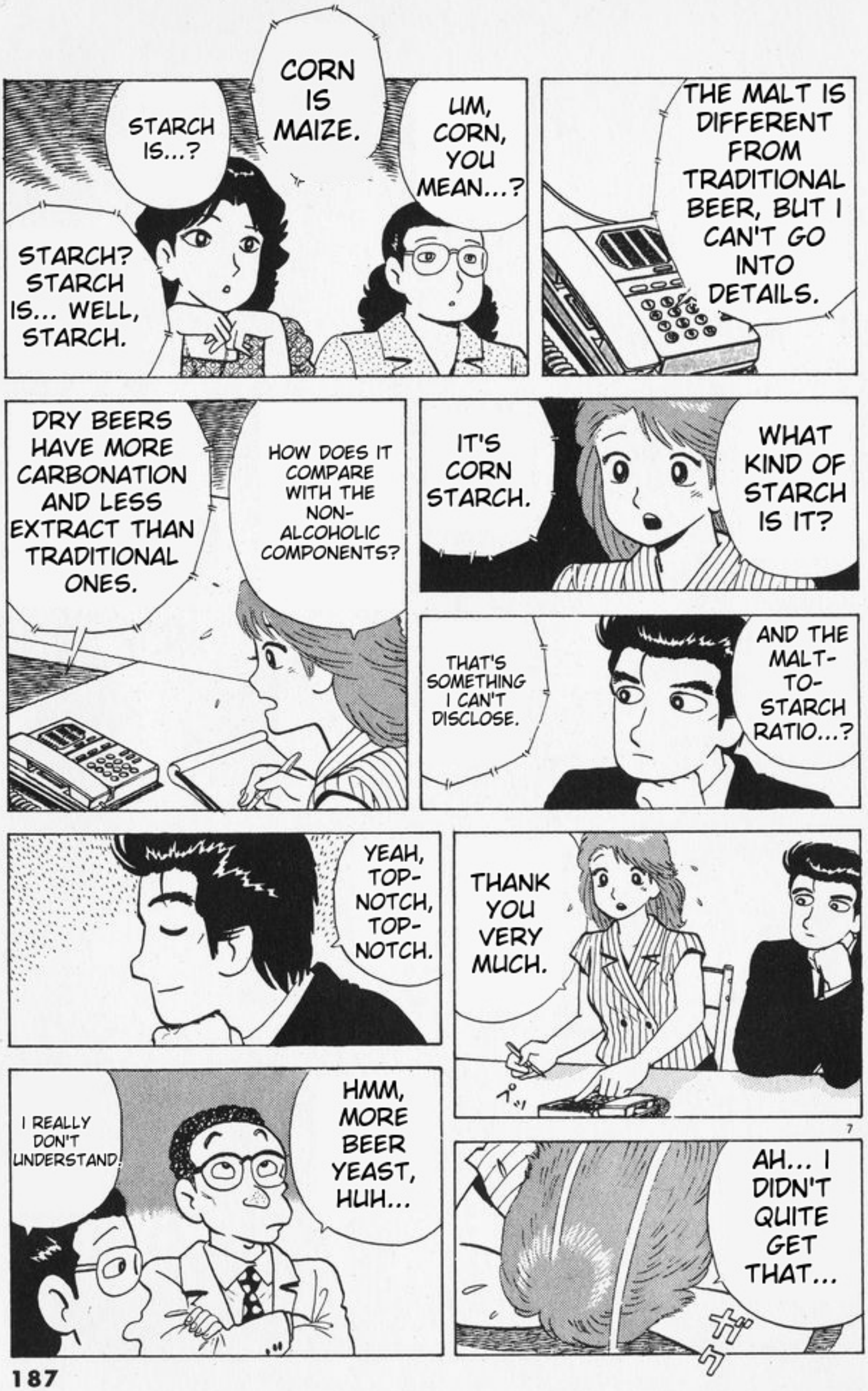
WHAT PERCENTAGE ARE WE TALKING ABOUT?

IT CONTAINS MALT, HOPS, RICE, CORN, AND STARCH...

THE INGREDIENT LIST FOR DRY BEER IS JUST LIKE TRADITIONAL BEER, AND

THAT'S SOMETHING I CAN'T DISCLOSE.

*TL NOTE: 15% ABV IS USUALLY ONLY FOUND IN STOUTS OR VERY DARK BEER. MOST REGULAR BEER CAN VARY FROM 5-9%.


THE MALT IS DIFFERENT FROM TRADITIONAL BEER, BUT I CAN'T GO INTO DETAILS.
UM, CORN, YOU MEAN...?
CORN IS MAIZE.
STARCH IS...?
STARCH? STARCH IS... WELL, STARCH.
WHAT KIND OF STARCH IS IT?
IT'S CORN STARCH.
AND THE MALT-TO-STARCH RATIO...?
THAT'S SOMETHING I CAN'T DISCLOSE.
HOW DOES IT COMPARE WITH THE NON-ALCOHOLIC COMPONENTS?
DRY BEERS HAVE MORE CARBONATION AND LESS EXTRACT THAN TRADITIONAL ONES.
THANK YOU VERY MUCH.
YEAH, TOP-NOTCH, TOP-NOTCH.
AH... I DIDN'T QUITE GET THAT...
HMM, MORE BEER YEAST, HUH...
I REALLY DON'T UNDERSTAND.

COULD YOU ENLIGHTEN US ON THE DIFFERENCES BETWEEN YOUR DRY BEER AND THE BEERS OF YESTERYEAR?

NOW, LET'S MOVE ON TO THE NEXT COMPANY, FROM THE TOP TO THE BOTTOM.

PINKIRI ドライ

PINKIRI

PIN KIRI DRY BEER

INTRODUCING MICKEY REED DRY!

IN CONTRAST, THE INFUSION METHOD KEEPS THE ENTIRE MASH AT A NEARLY CONSTANT LOW TEMPERATURE WITHOUT ADDING ANY BOILED MASH, ALLOWING FOR A GENTLE SUGAR BREAKDOWN.

THE DECOCTION METHOD INVOLVES TAKING A PORTION OF THE MASH, BOILING IT, AND ADDING IT BACK TO THE MASH TUN, WHICH RAISES THE OVERALL TEMPERATURE TO ENHANCE SUGAR BREAKDOWN.

PINKIRI BEER

RIGHT OFF THE BAT, OUR BREWING TECHNIQUES ARE DIFFERENT.

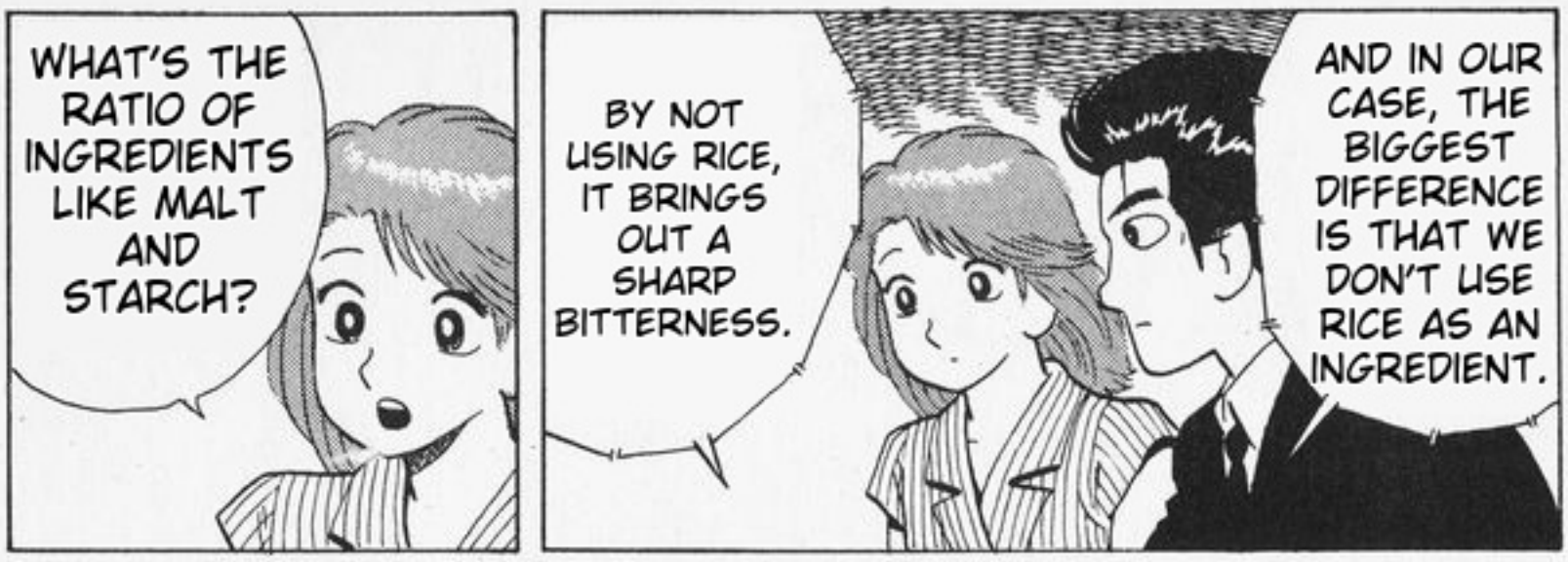
TRADITIONAL BEERS ARE BREWED USING THE DECOCTION METHOD, WHILE DRY BEERS USE THE INFUSION METHOD.

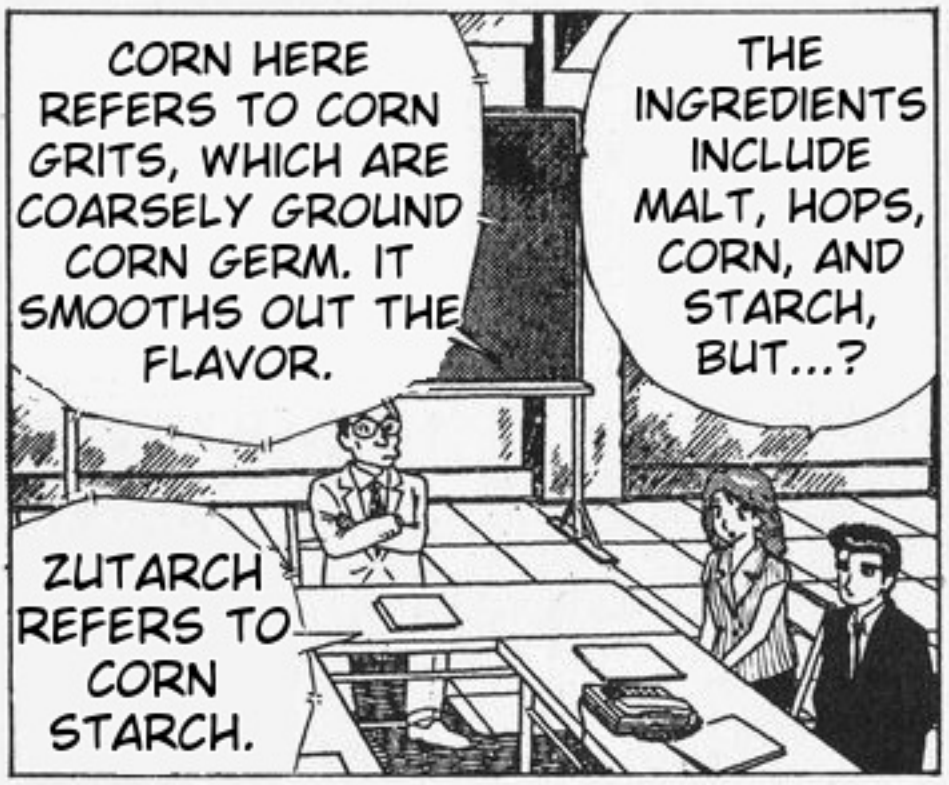
8

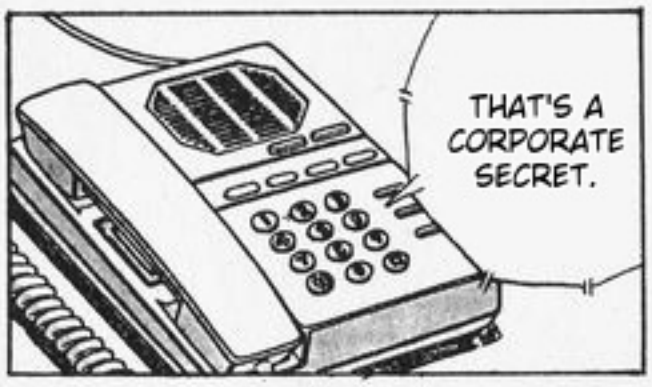
WE UTILIZE THE HIGH-FERMENTATION YEAST UD11, ALLOWING A SLOW AND STEADY FERMENTATION AT LOW TEMPERATURES.

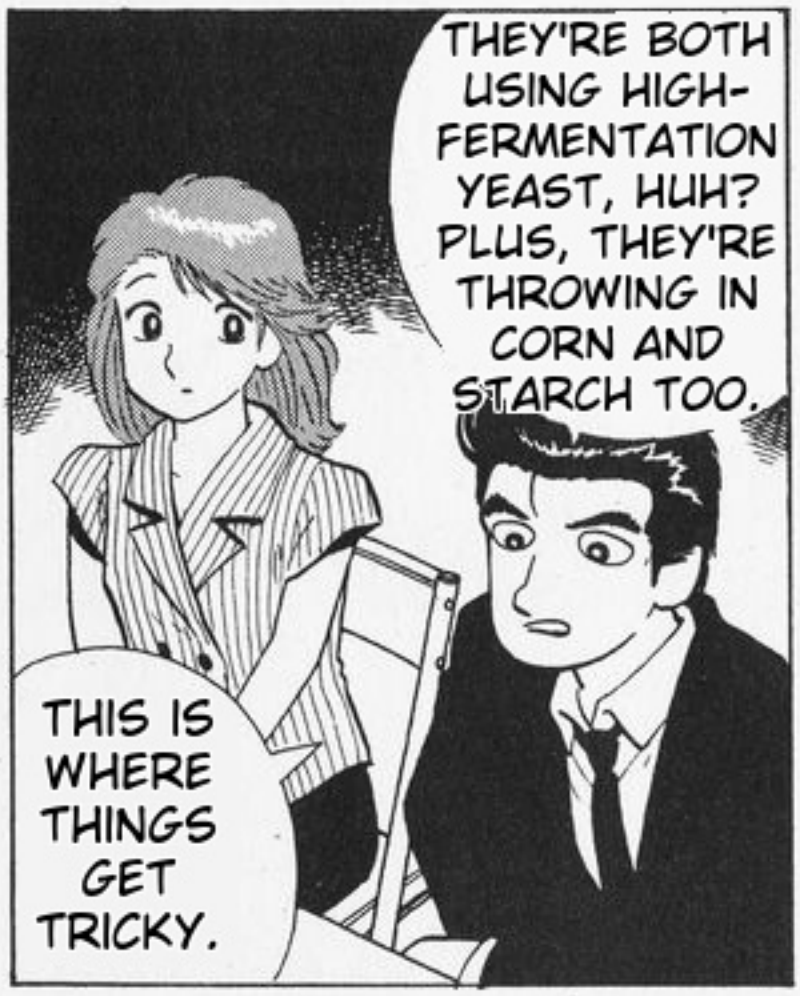
OUR DRY BEER UNDERGOES INFUSION FOR SACCHARIFICATION FIRST

DELICIOUS!


WHAT'S THE RATIO OF INGREDIENTS LIKE MALT AND STARCH?
BY NOT USING RICE, IT BRINGS OUT A SHARP BITTERNESS.
AND IN OUR CASE, THE BIGGEST DIFFERENCE IS THAT WE DON'T USE RICE AS AN INGREDIENT.

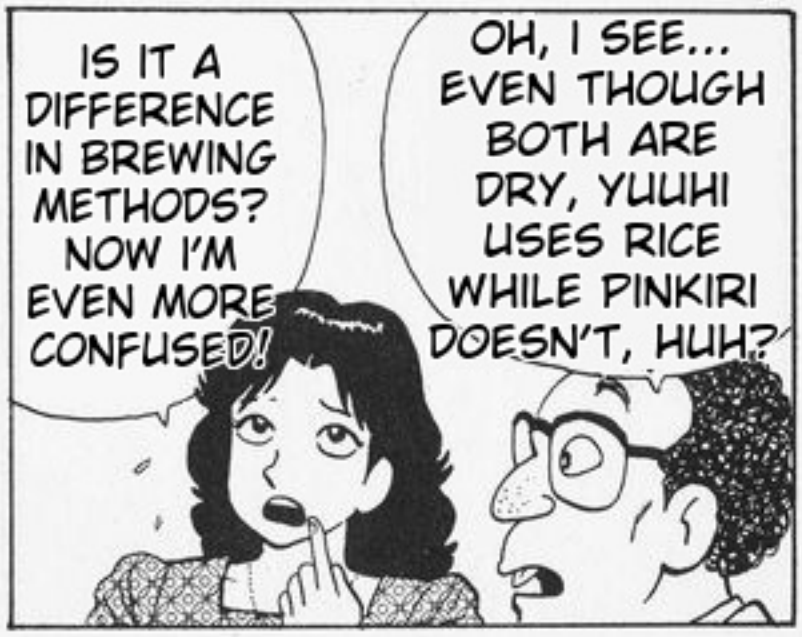

CORN HERE REFERS TO CORN GRITS, WHICH ARE COARSELY GROUND CORN GERM. IT SMOOTHS OUT THE FLAVOR.
THE INGREDIENTS INCLUDE MALT, HOPS, CORN, AND STARCH, BUT...?
ZUTARCH REFERS TO CORN STARCH.


THAT'S A CORPORATE SECRET.


THEY'RE BOTH USING HIGH-FERMENTATION YEAST, HUH? PLUS, THEY'RE THROWING IN CORN AND STARCH TOO.
THIS IS WHERE THINGS GET TRICKY.

THANK YOU VERY MUCH!

9


IS IT A DIFFERENCE IN BREWING METHODS? NOW I'M EVEN MORE CONFUSED!
OH, I SEE... EVEN THOUGH BOTH ARE DRY, YUUHI USES RICE WHILE PINKIRI DOESN'T, HUH?

WE USE A STRAIN CALLED DRY YEAST D7.

WE BREW USING AN INFUSION METHOD.

NEXT, LET'S GET INTO THE NITTY-GRITTY...

PORO DRY

PORO

POROPORO-BEER

POROPORO DRY BEER

WHAT'S THE RATIO OF INGREDIENTS IN YOUR DRY BEER, ASIDE FROM THE ALCOHOL CONTENT...?

THAT TOO IS A CLOSELY GUARDED SECRET.

THAT'S A COMPANY SECRET, I'M AFRAID.

AND WHAT EXACTLY IS THIS DRY YEAST?

10

CORN IS DERIVED FROM CORN STARCH.

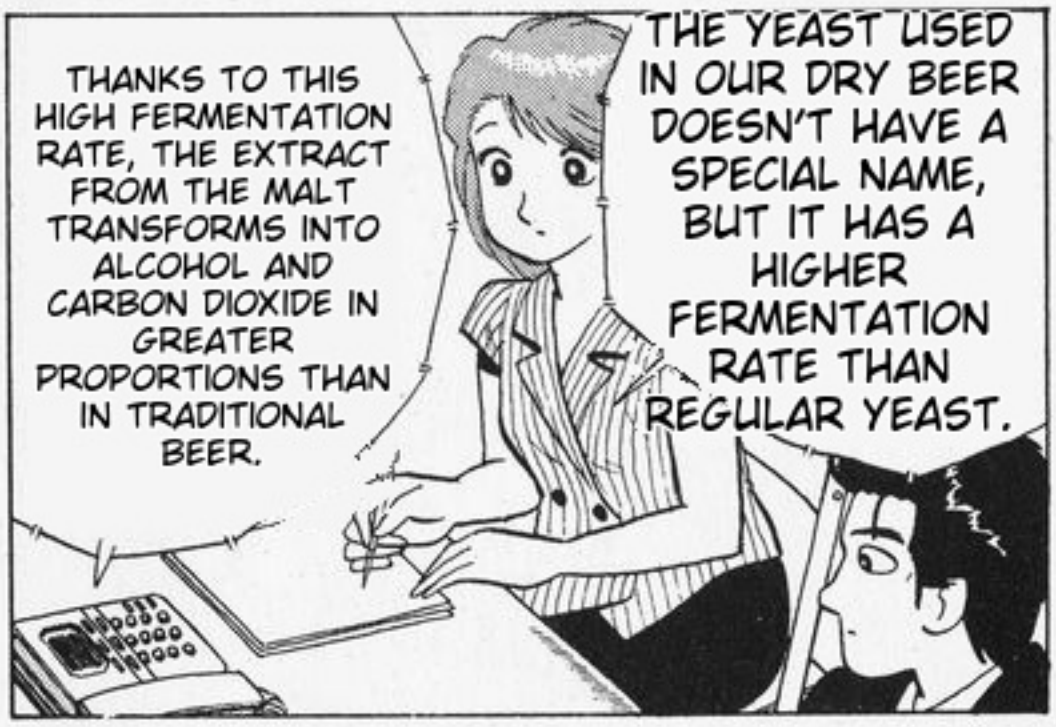
THE STARCH COMES FROM A SPECIFIC SUPPLIER, BUT I CAN'T DISCLOSE WHAT IT'S MADE FROM.

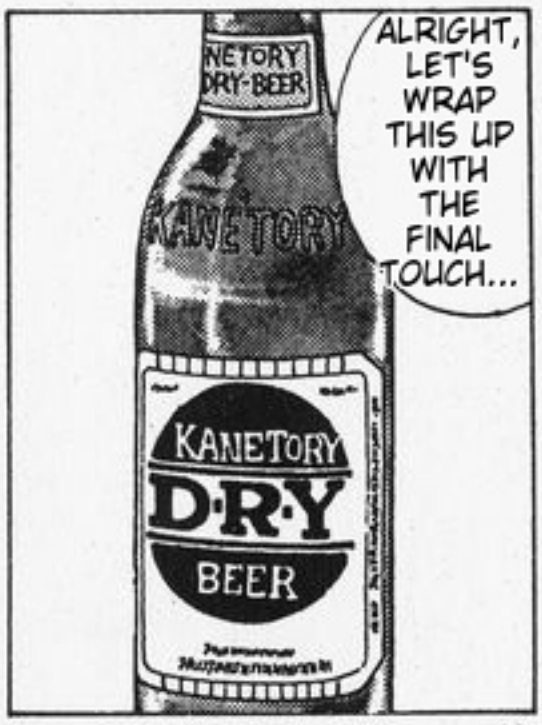
CORN IS JUST CORN, AND STARCH REFERS TO THE CARBOHYDRATE.

WHAT CAN YOU TELL ME ABOUT THE RAW MATERIALS, CORN AND STARCH?

UM... COULD YOU ELABORATE A BIT MORE...?

DELICIOUS!





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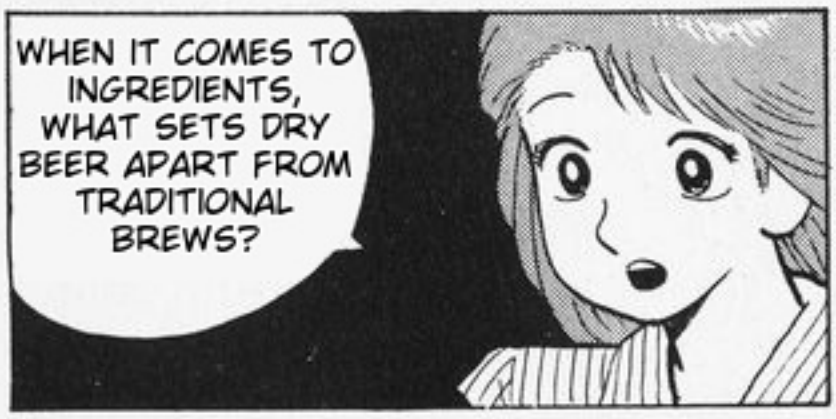
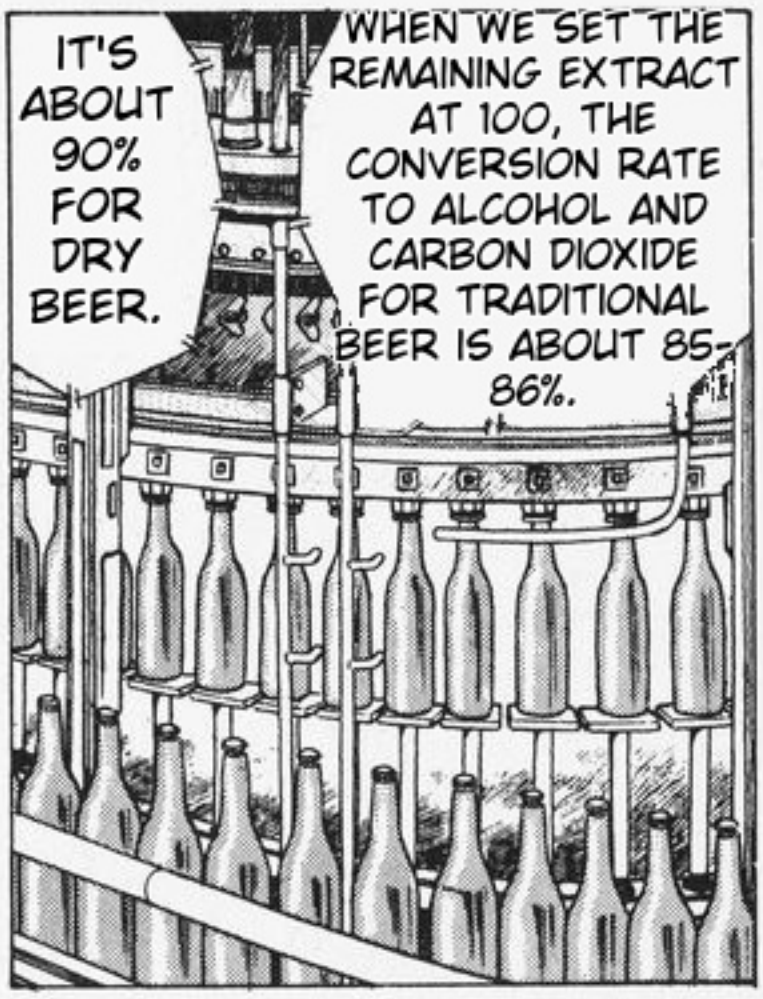




BUT ACCORDING TO KANETREE, IT DOESN'T EVEN MATTER IF YOU DON'T USE IT.

OH WOW! I'M STARTING TO GET REALLY CONFUSED!

PINKIRY MENTIONED THAT THE HALLMARK OF DRY IS THAT IT DOESN'T USE RICE...

HMM... AT KANETREE, THEY SAY THAT BOTH DRY AND REGULAR BEERS DON'T USE RICE AT ALL.

THAT'S ONLY NATURAL.

WHAT ON EARTH IS DRY BEER? I CAN'T QUITE WRAP MY HEAD AROUND IT...

DIFFERENT COMPANIES SAY COMPLETELY DIFFERENT THINGS ABOUT IT.

WHAT DO YOU MEAN BY THAT?

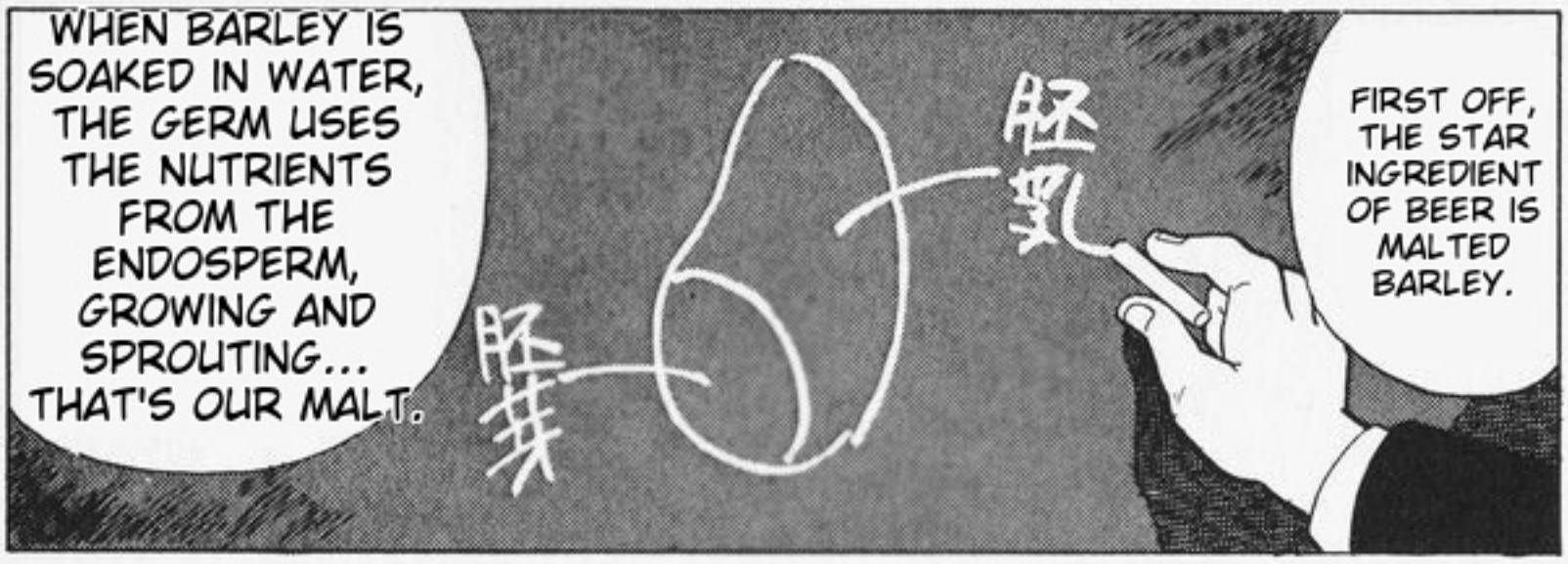
WHAT?! NO WAY!

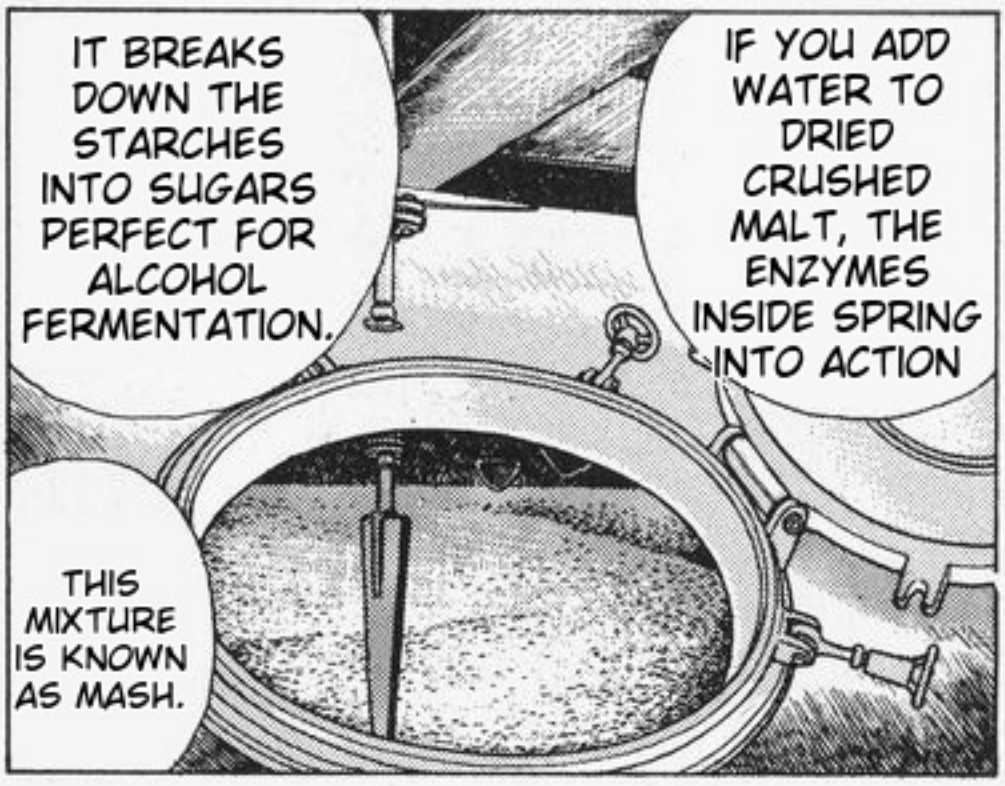
THAT'S THE VERY ESSENCE OF DRY BEER!

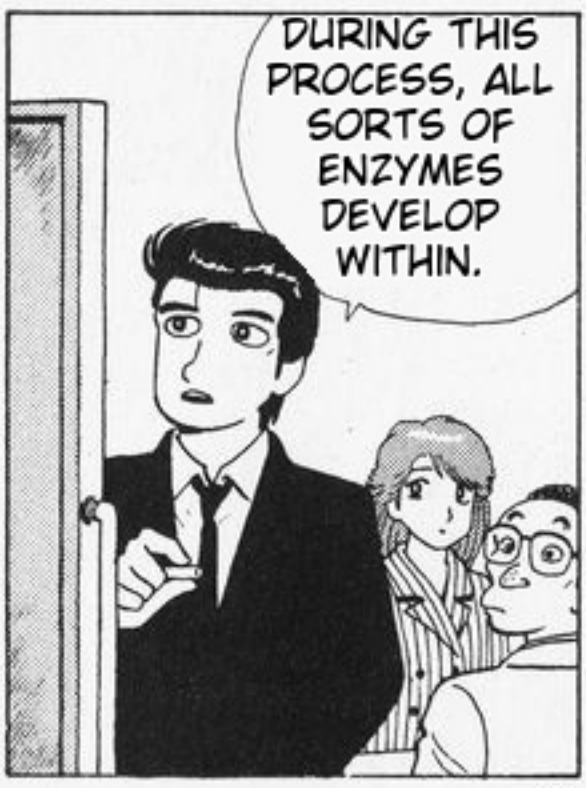
12

BEFORE DIVING INTO THAT, LET'S QUICKLY RECAP THE BASICS OF BEER BREWING...

DELICIOUS! (おいしい)







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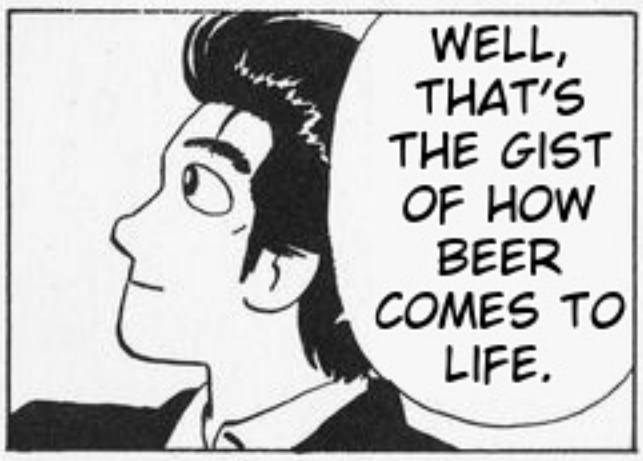
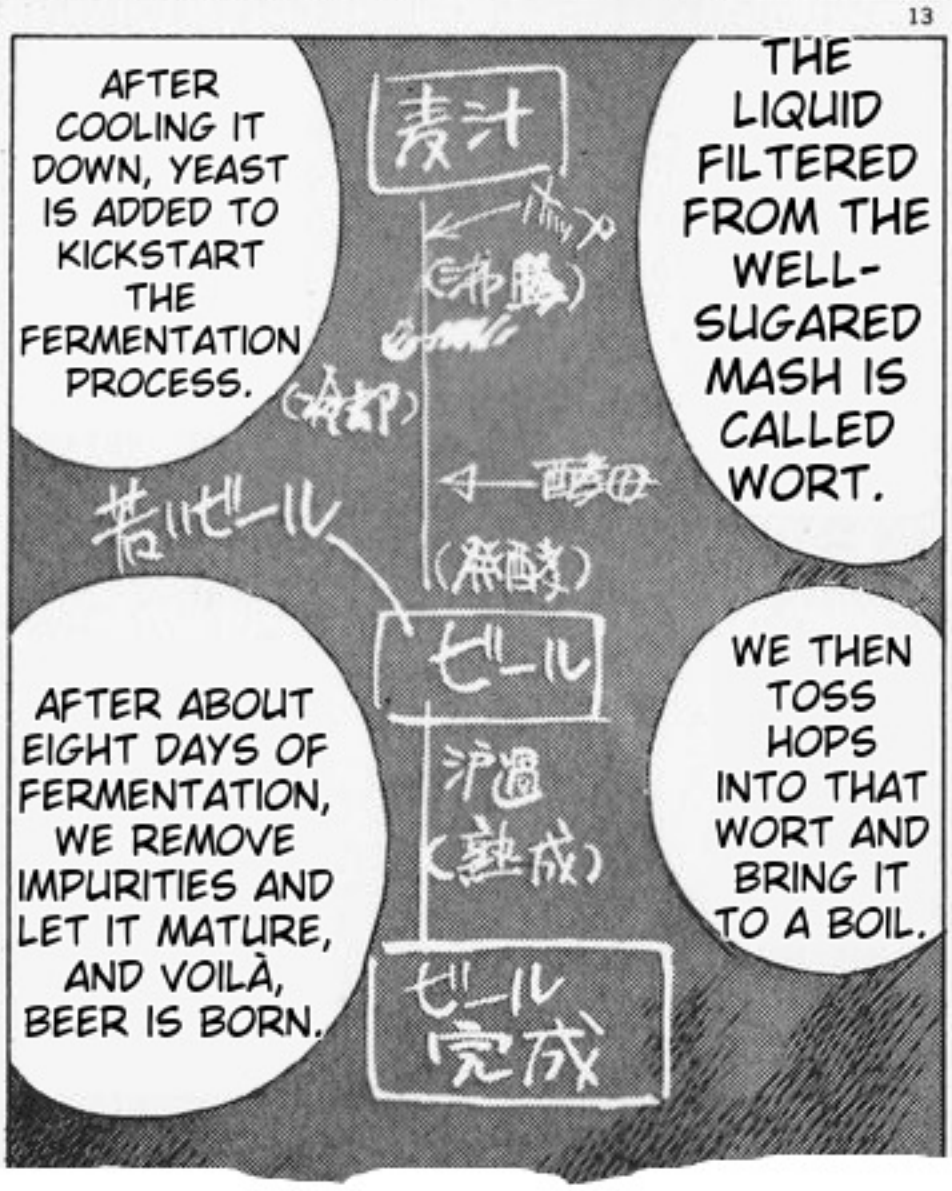
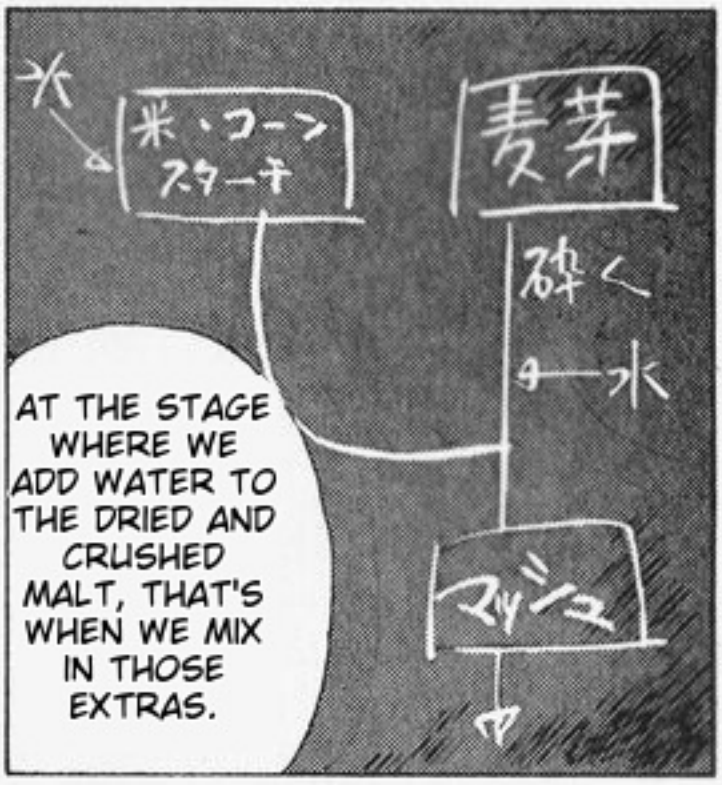
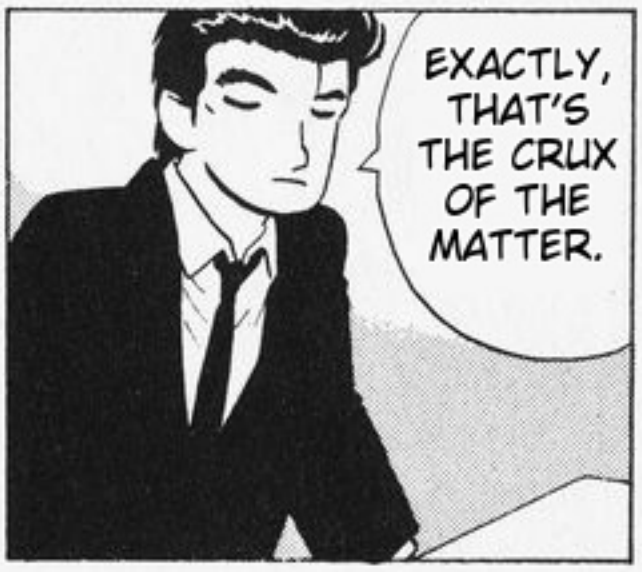





米・コーン スターチ
麦芽
砕く
水
マッシュ
AT THE STAGE WHERE WE ADD WATER TO THE DRIED AND CRUSHED MALT, THAT'S WHEN WE MIX IN THOSE EXTRAS.

BUT FOR THE SAKE OF COST-EFFECTIVENESS AND A LIGHTER FLAVOR, WE INCORPORATE INGREDIENTS LIKE RICE, CORN, AND STARCH.
TRADITIONAL BEER ONLY USES MALT AND HOPS.


EXACTLY, THAT'S THE CRUX OF THE MATTER.

RATHER THAN BEING LIGHT, IT'S MORE LIKE THE FLAVOR IS QUITE THIN.
HMM, SO THAT'S WHY IT TASTES LIGHTER THAN MALT AT 10%...

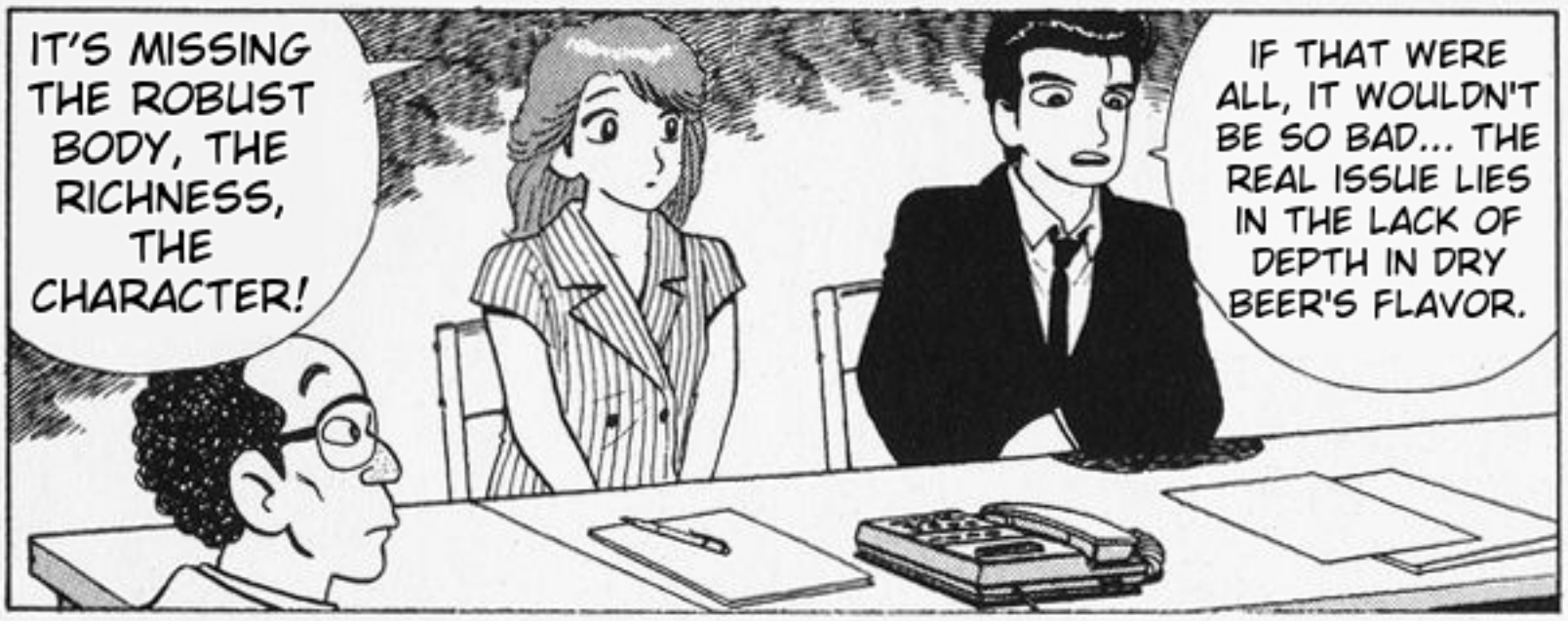
WITH HIGHER ALCOHOL CONTENT AND LOWER SUGAR LEVELS, THE TASTE LEANS TOWARD A DRY FINISH.
WHEN YOU USE HIGHLY FERMENTATIVE YEAST, THE SUGARS IN THE WORT ARE TRANSFORMED INTO ALCOHOL IN GREATER QUANTITIES.
PINKIRI
PIN KIRI DR BEER
DRY

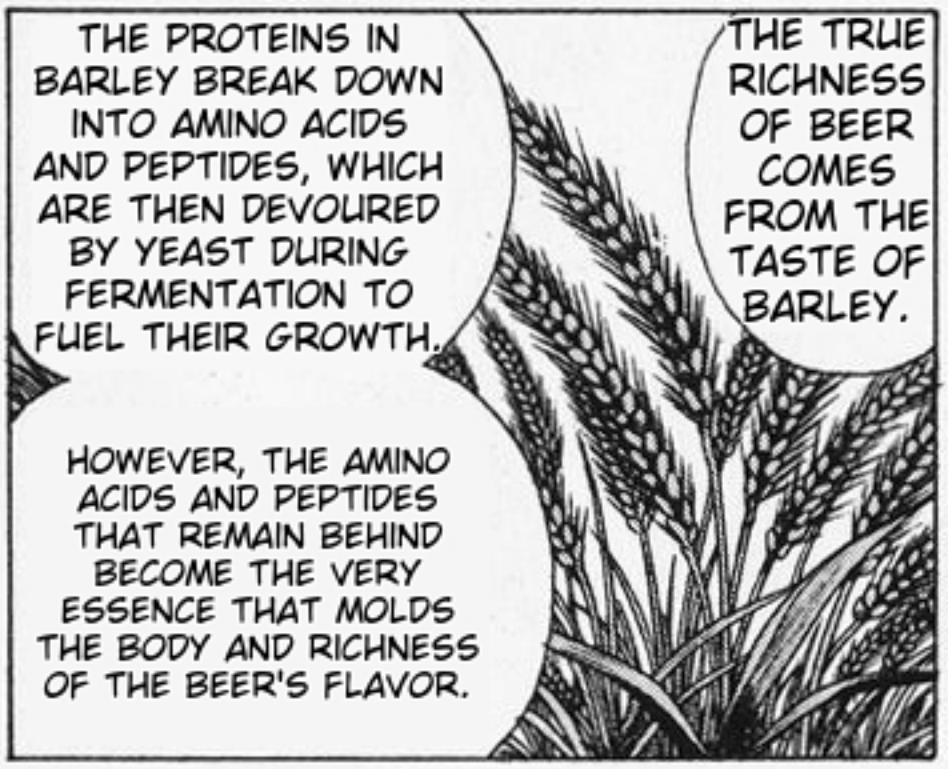
14

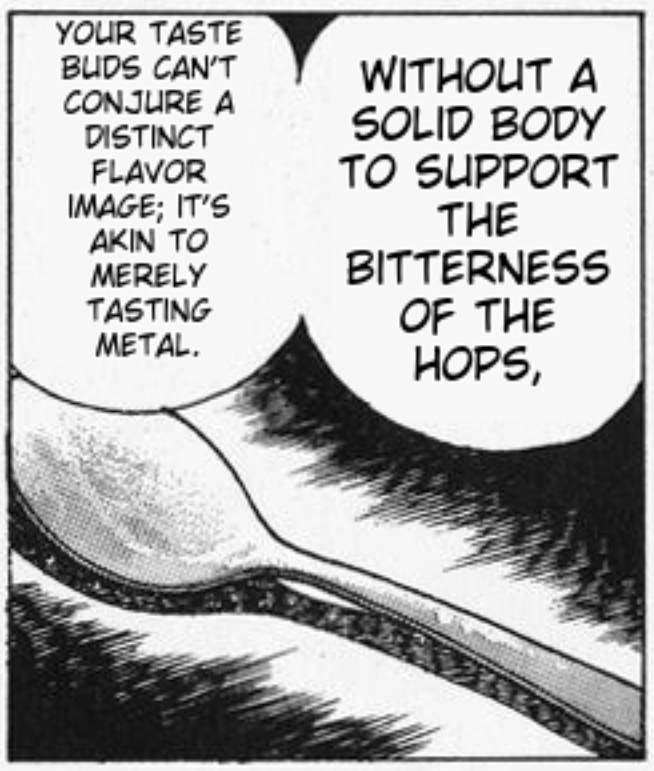
I SEE! THE SECRET LIES WITH THE YEAST, HUH?

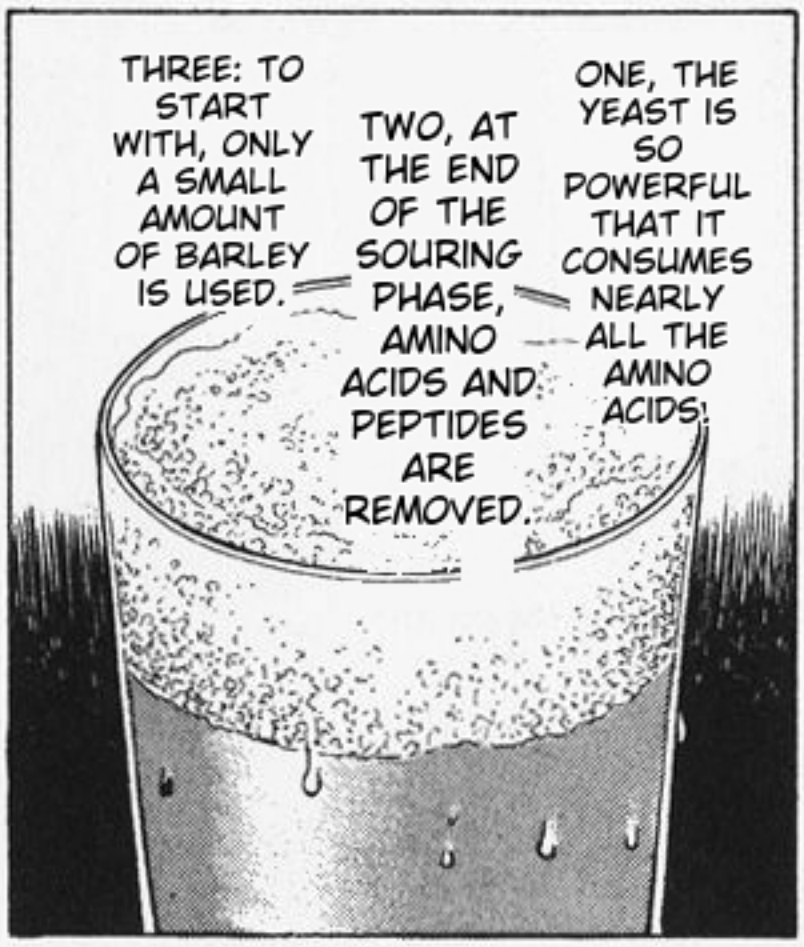
ONE FACTOR IS THE USE OF HIGHLY FERMENTATIVE YEAST.
DESCRIPTIONS OF DRY BEER VARY FROM COMPANY TO COMPANY, BUT THERE ARE TWO COMMON THREADS.
THE OTHER IS THE USE OF ADJUNCTS LIKE CORN AND STARCH.
PORO PORO BEER
KANETORY
KANETORY D·R·Y BEER

DELICIOUS!









15

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AH, SO BY CUTTING DOWN ON MALT AND USING MORE RICE OR CORN,

THEY CAN WHIP UP A DRY BEER THAT DOESN'T EVEN TASTE LIKE BARLEY!

THREE IS THE EASIEST.

ONE OR TWO PEOPLE MIGHT ACTUALLY FIND IT TOUGH.

I SEE...

WELL, THERE MIGHT BE OTHER REASONS TOO. THESE DAYS, BREWING COMPANIES HAVE SOME INCREDIBLE BIO-TECH UP THEIR SLEEVES.

THAT MIGHT BE TRUE.

BUT WHEN IT COMES TO FOOD THAT IMPACTS CONSUMER HEALTH

IF IT'S ABOUT IC TECHNOLOGY OR AUTOMOTIVE ENGINE TECH, THEY CAN HIDE IT AWAY AS CORPORATE SECRETS ALL THEY WANT!

WE CAN'T JUST ACCEPT CORPORATE SECRETS, NO WAY!

SO WE HAVE NO CHOICE BUT TO DEDUCE FROM HERE, RIGHT?

BUT WHEN CONSUMERS ASK BREWING COMPANIES THROUGH PRESS CHANNELS, THEY ALWAYS HIDE BEHIND CORPORATE SECRETS AND REFUSE TO SPILL ANY DETAILS!

DELICIOUS!

17

IT'S JUST THE WAY JAPANESE PEOPLE ARE, ISN'T IT?

WE, THE CONSUMERS, NEED TO TAKE A HARD LOOK AT WHAT WE'RE DRINKING AND WHAT'S BEING FORCED DOWN OUR THROATS!

THE IDEA THAT SUCH THINGS COULD BECOME MAINSTREAM IN JAPANESE BEER CULTURE SHOWS JUST HOW FAR OUR DRINKERS HAVE FALLEN.

EVERYWHERE I WENT, IT WAS NOTHING BUT PINKYKIRI CO. BEERS!

BEFORE THIS, IT WAS ALL ABOUT THE BEERS FROM PINKYKIRI CO.; NOTHING ELSE WOULD SUFFICE.

HONESTLY, THE CONCEPT OF DRY BEER IS JUST SO NEBULOUS TO ME...

GETTING SWEPT UP IN THE MOOD, DANCING TO THE TUNE OF ADVERTISEMENTS...

WE'RE NOT TRULY SAVORING IT WITH OUR OWN TASTE BUDS AND SENSIBILITIES!

IF THESE BEERS MANAGE TO STICK AROUND, IT'LL BE A REAL PROBLEM FOR THE JAPANESE DRINKERS.

AFTER THIS ONE OR TWO-YEAR TREND, WILL IT STICK AROUND AS A NEW WAVE, OR WILL IT FADE INTO OBSCURITY?

*TL NOTE: THE DRY BEER FAD NEVER REALLY TOOK OFF IN THE UNITED STATES (WHICH AMERICAN PALE LAGER FILLS THE SAME NICHE) OR CANADA. IT DID BECOME POPULAR FOR A TIME ELSEWHERE, THOUGH BEFORE FADING SOMEWHAT. TODAY THOUGH, IT'S STILL THE MOST POPULAR STYLE OF BEER IN JAPAN.

DELICIOUS!

19

INDEED... YOU'VE CAPTURED THE ESSENCE OF DRY BEER PERFECTLY.

BASED ON YOUR THOUGHTS, YAMAOKA-SAN, AND OTHERS', I PUT THIS TOGETHER.

DID KURITA-KUN WRITE THIS DRAFT?

編集局長室

I'M DONE WITH DRY DRINKS; IT'S JUST TOO EMBARRASSING FOR ME.

IT SEEMS WE'VE GOTTEN TIPSY ON THE DRY MOOD EVEN MORE THAN ON DRY BEER.

.....

YAMAOKA-SAN...!

DELICIOUS!

ON TOP OF THAT, IT'S RIDDLED WITH TYPOS!

WHAT?!

IT LOOKS LIKE A WORM'S WRITHING IN AGONY!
BWAHAHA! WHAT'S WITH THIS AWFUL HANDWRITING?
UGH

UGH, DAMN IT!

IT'S SLOPPY AND FULL OF MISTAKES!
YOU SHOULD'VE ASKED KURITA-KUN TO WRITE THIS FOR YOU!
IF YOU WANT TO QUIT, YOU'D BETTER WRITE SOMETHING I CAN READ NEXT TIME!

YAMAOKA -SAN!

NOW I CAN AVOID HANDING IN MY RESIGNATION.
YOUR IDEA WORKED, TANIMURA-SAN!

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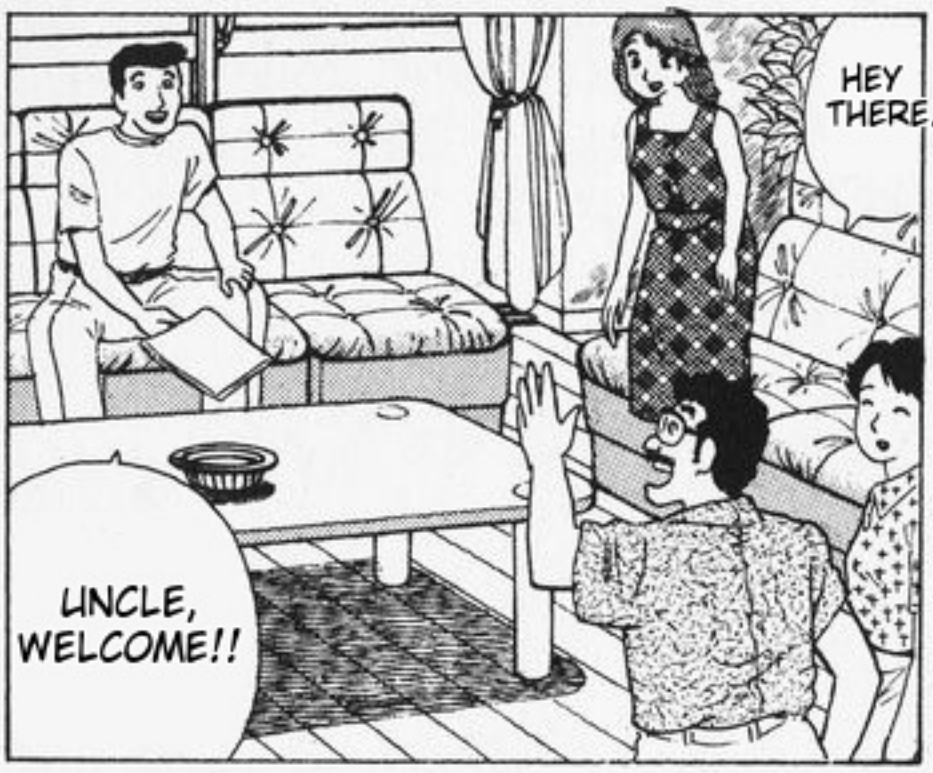
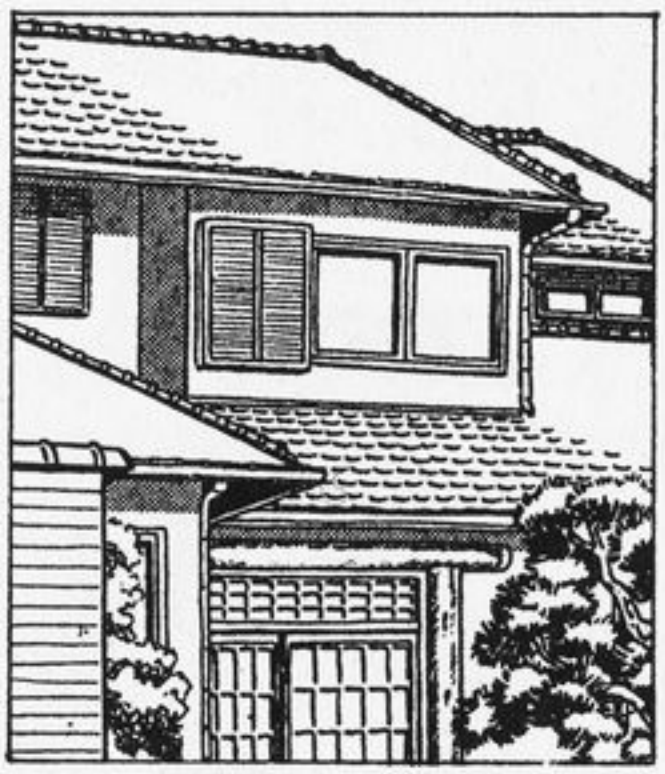
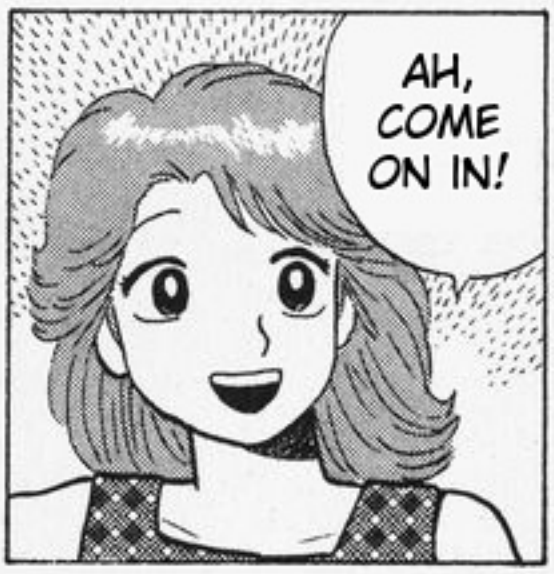
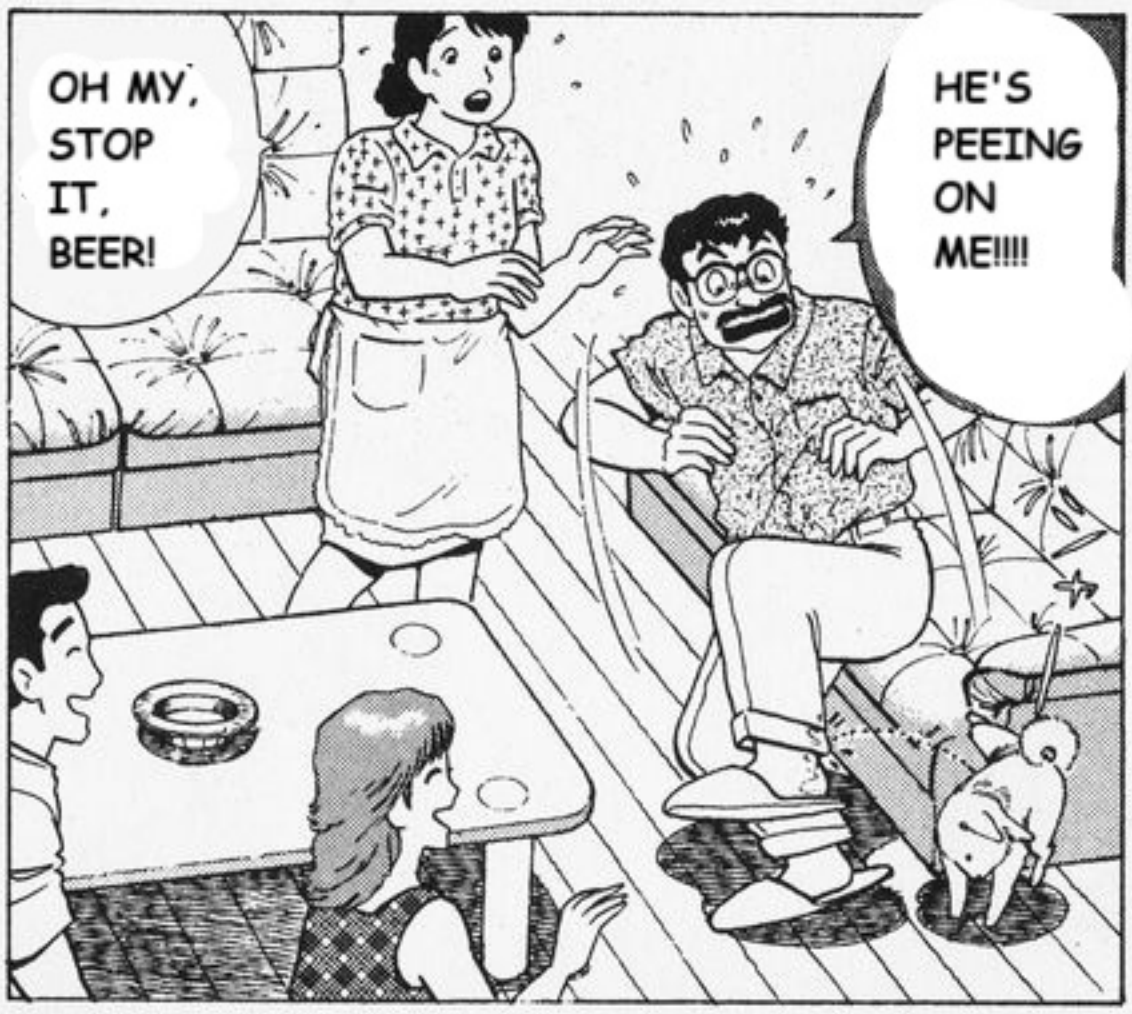

HEY THERE.
UNCLE, WELCOME!!




AH, COME ON IN!

I HEAR YOU'RE GOING TO EXPLAIN DRY BEER?

22


OH MY, STOP IT, BEER!
HE'S PEEING ON ME!!!!

第8話
焙じ茶の心

AHHH... SIZZLING HOT...

LET'S COOL OFF FOR A BIT.

WHAT A SCORCHING HEAT!

BREATHE IN, AND THE AIR FEELS LIKE FIRE.

WE'VE DEFINITELY CROSSED THE 30-DEGREE MARK!

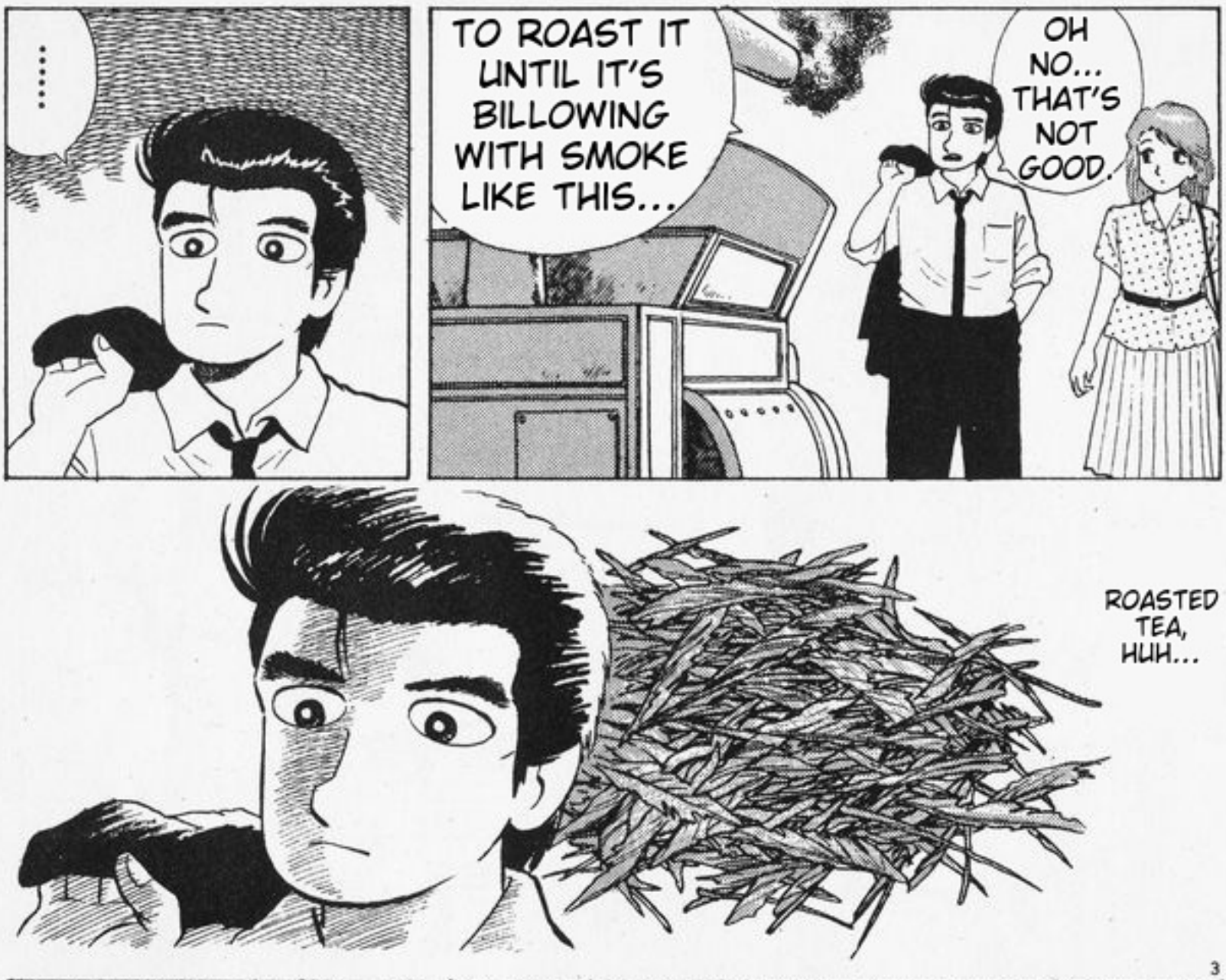
2

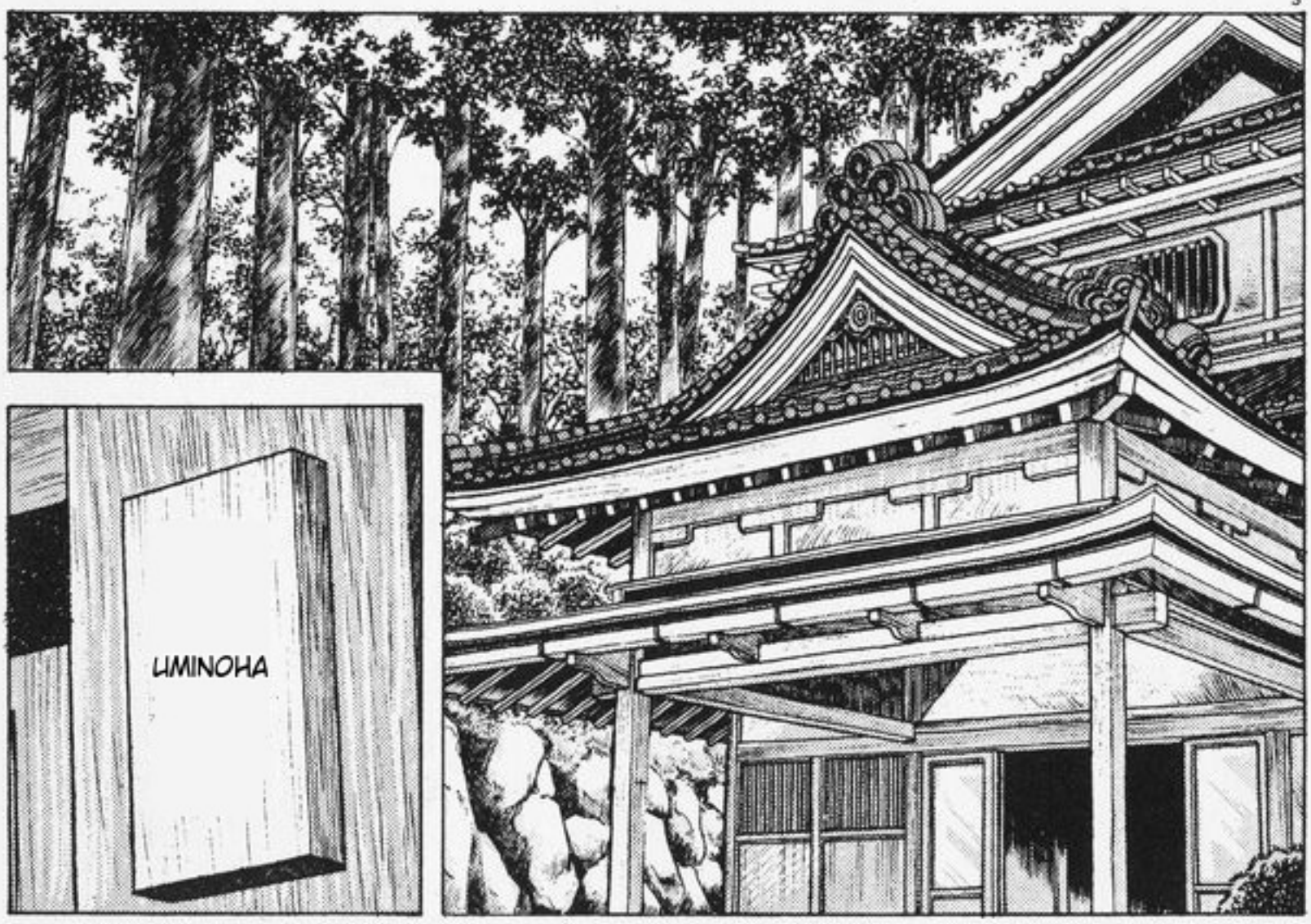
IT'S ROASTED TEA!

OH MY... WHAT A DELIGHTFUL AROMA!

NO WAY! WE'LL MISS THE MEETING AT THIS RATE!

DELICIOUS BY NATURE 18





ARE YOU KEEPING UP WITH SCHOOL?

HOW ARE YOU? IT'S BEEN A WHILE!

YO.

OH, SHIRO.

THAT'S NOT IT! I'M NOT HERE JUST TO BEG FOR POCKET MONEY!

WELL, IT CAN'T BE HELPED, HUH? RUNNING LOW ON CASH?

HMPH... I'M MANAGING SOMEHOW.

4

ISN'T IT BECAUSE YOU SACRIFICED YOUR OWN BODY TO WORK FOR THAT SCOUNDREL? LOOK WHERE IT'S LED YOU!

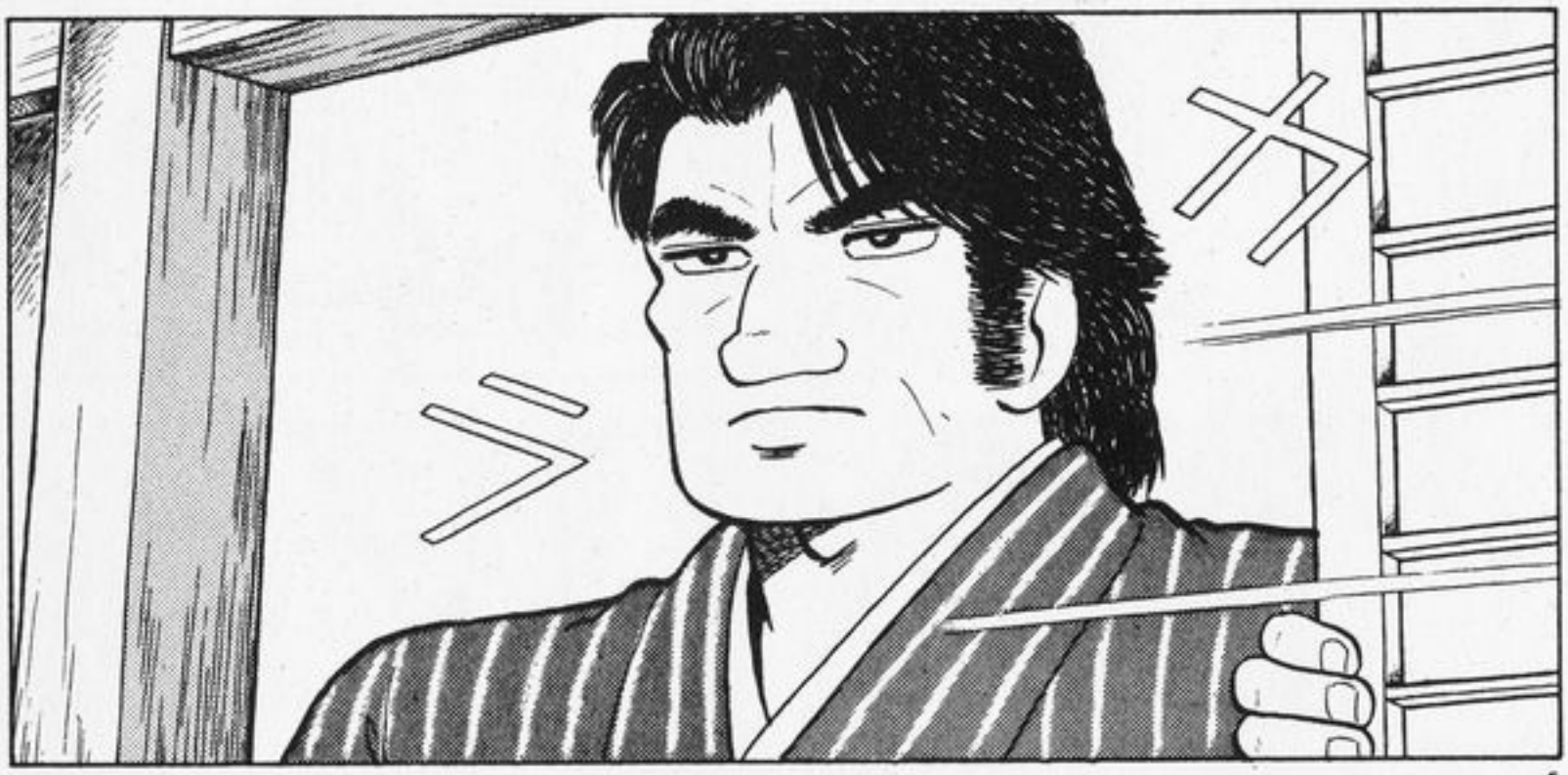
WHAT ARE YOU ON ABOUT? THEN WHY THE HECK ARE YOU LYING HERE LIKE THIS?!

I HEARD FROM NAKAGAWA THAT YOU'VE BEEN FEELING UNDER THE WEATHER...

OH, NO. I'M NOT UNDER THE WEATHER.

HE KNOWS HOW FRAGILE YOU ARE, MOM, YET HE STILL SHOUTS AT YOU!!!
IF HE KNOWS YOU'RE WEAK, THEN WHY DOES HE TREAT YOU LIKE THAT?!

I'M JUST A BIT WEAK IS ALL...

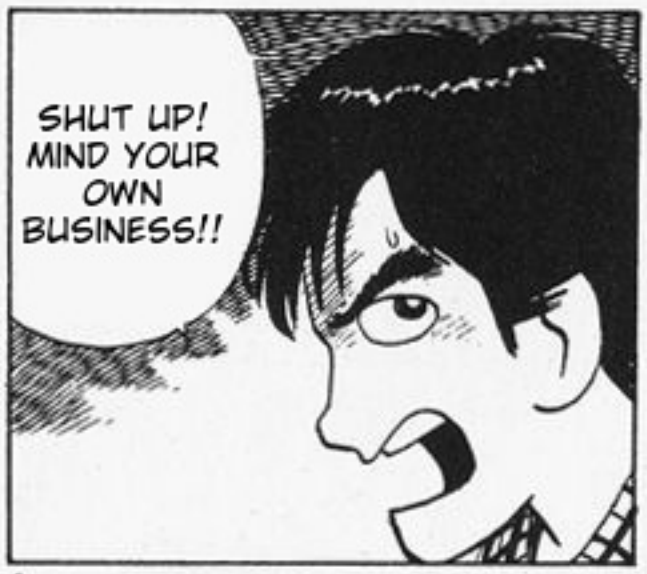


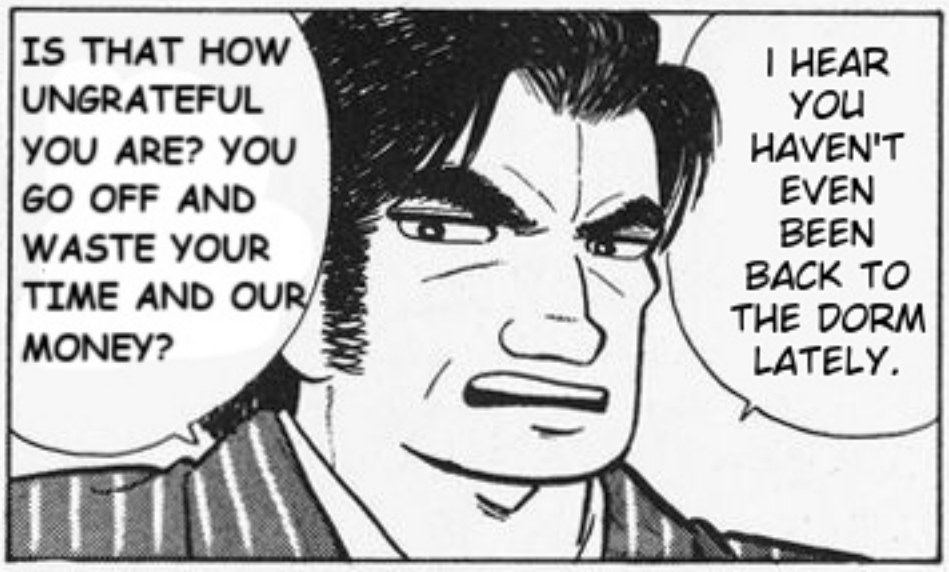
5

WHAT THE HELL ARE YOU DOING HERE?!

.....

YES, I'LL CHANGE RIGHT AWAY AND BRING IT TO YOU!
MAKE ME SOME ROASTED TEA.
!


SHUT UP! MIND YOUR OWN BUSINESS!!


IS THAT HOW UNGRATEFUL YOU ARE? YOU GO OFF AND WASTE YOUR TIME AND OUR MONEY?
I HEAR YOU HAVEN'T EVEN BEEN BACK TO THE DORM LATELY.

6

.....

YOU'RE A GOOD FOR NOTHING WASTREL!

DELICIOUS BY NATURE 18

7

OH, WHAT ARE YOU DOING?!

IS THAT IT? IT'S JUST THIS SIMPLE THING!

JUST LIKE THIS, YOU NEED TO KEEP IT MOVING...

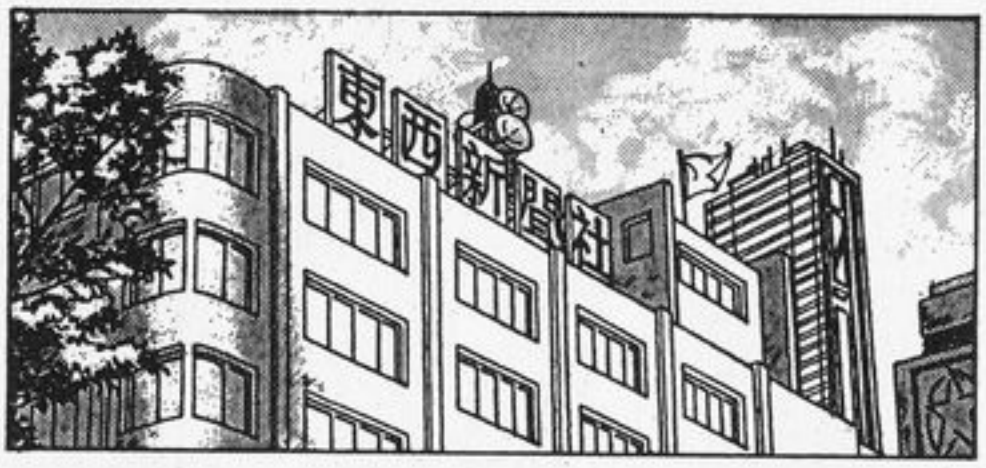
LET ME TELL YOU THE SECRET OF BREWING TEA, YOU SEE,

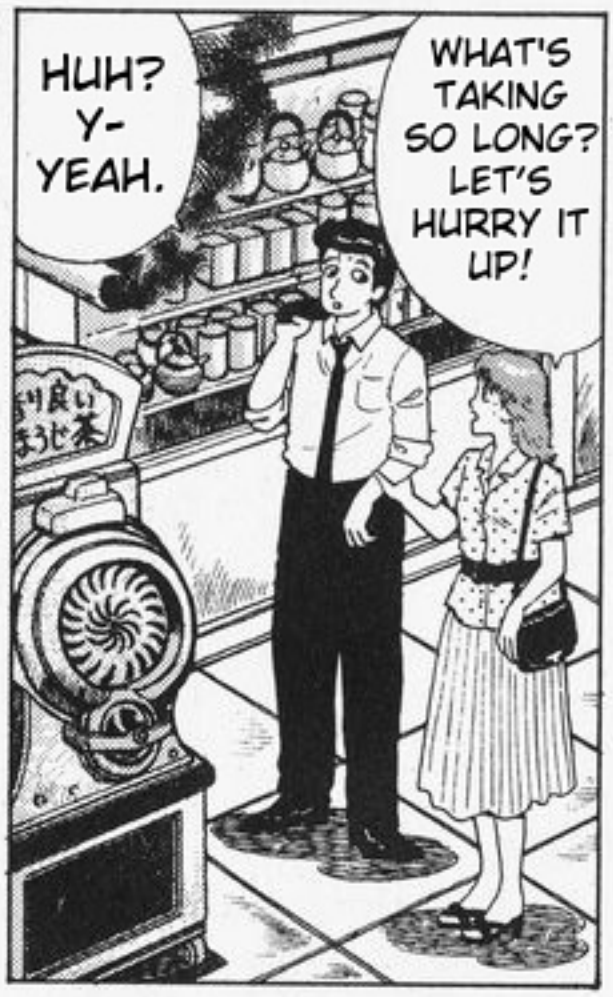
8

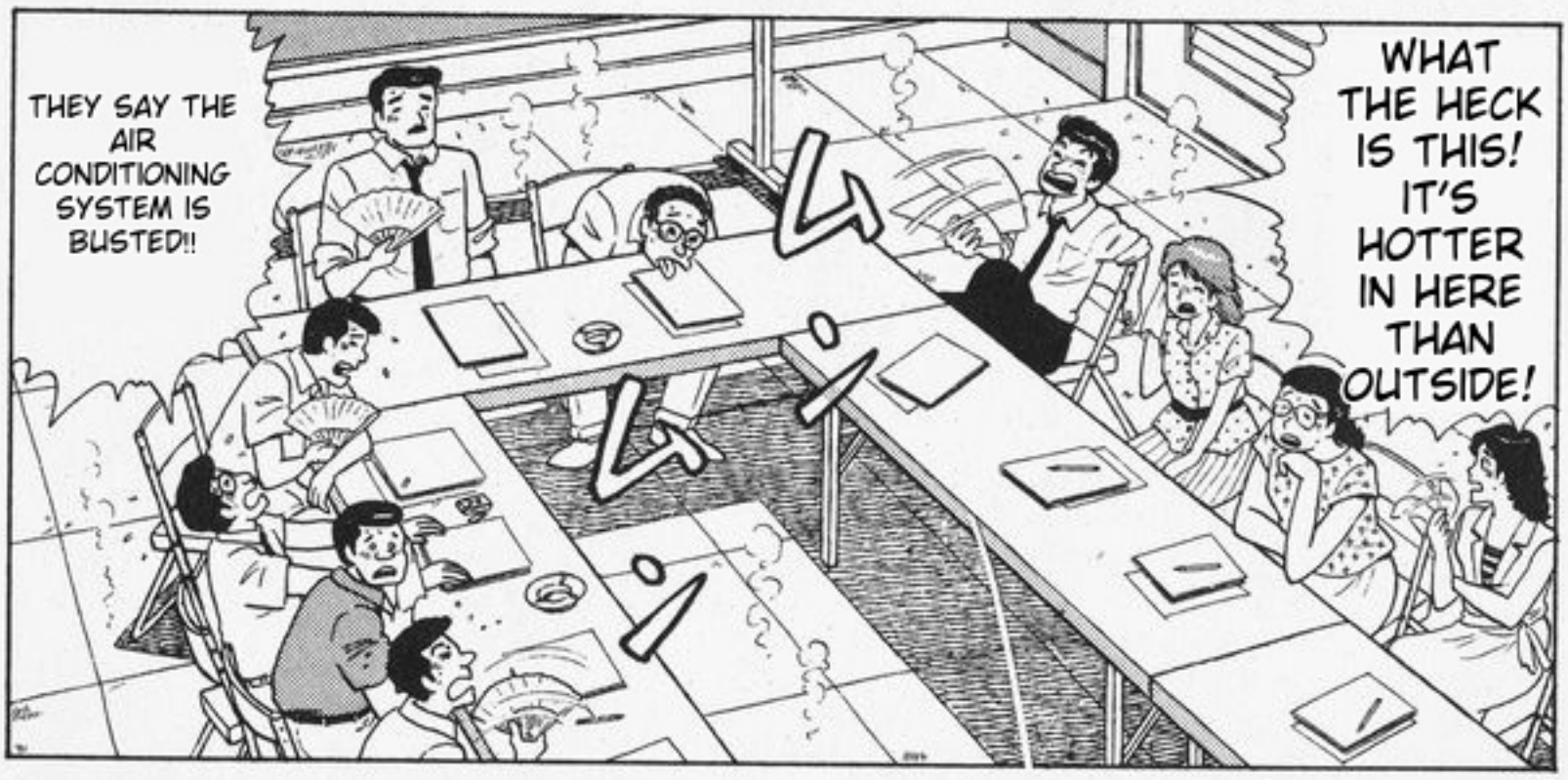
.....

AH...

DELICIOUS BY NATURE 18







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I'LL GO FOR ICED BLACK TEA.

I'LL HAVE AN ICED COFFEE.

I'LL TAKE A DRAFT BEER!

AH, IT'S THE OLD REVERSE THERAPY TRICK– DRINKING SOMETHING SCALDING HOT TO CHASE AWAY THE HEAT!

HUH? EVEN IN THIS SWELTERING HEAT?!

I'D PREFER SOMETHING STEAMING HOT, PLEASE!

10

OH, THAT SOUNDS REFRESHING!

ROASTED TEA SOUNDS FANTASTIC!

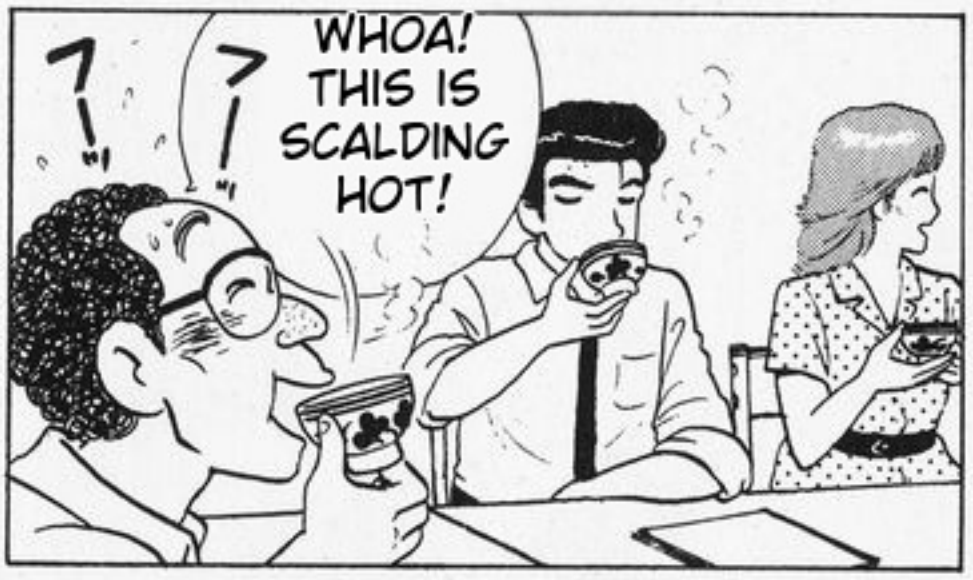
EVERYONE, LET'S GO WITH THAT!

HOW ABOUT ROASTED TEA THEN?

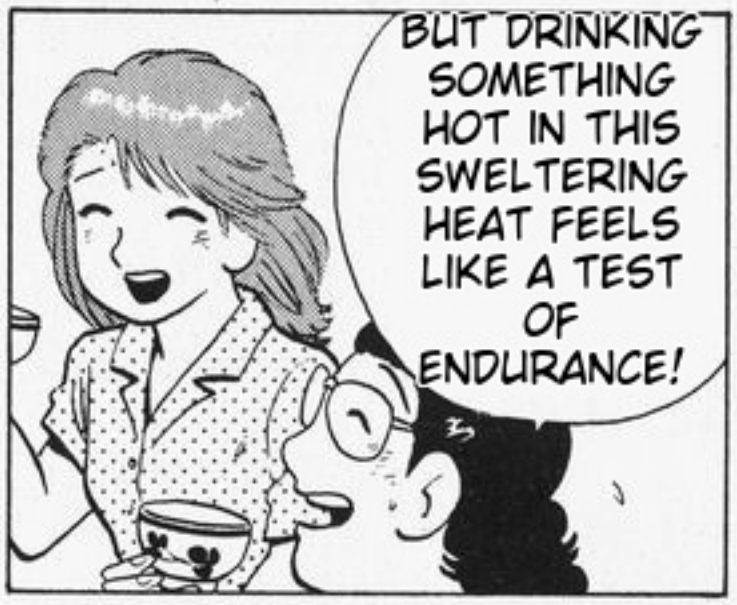
I JUST PASSED BY A SHOP WITH THE MOST DELIGHTFUL ROASTED AROMA WAFTING THROUGH THE AIR!

……

STILL, THAT PIPING HOT ROASTED TEA IS A BLESSING!
IT'S SO HOT THAT EVEN THE STOMACH GETS WEAK, YOU KNOW.


?!
?!
WHOA! THIS IS SCALDING HOT!

THIS ISN'T THE TRUE TASTE OF ROASTED TEA AT ALL!


BUT DRINKING SOMETHING HOT IN THIS SWELTERING HEAT FEELS LIKE A TEST OF ENDURANCE!

AND HERE WE ARE, THE LADIES' BRIGADE, SERVING YOU A SPECIAL TREAT!
WELL! HOW RUDE!

YAMAOKA-SAN, IT SEEMS LIKE YOU'RE NOT IMPRESSED.

THE WAY THESE TEA LEAVES HAVE BEEN ROASTED ISN'T RIGHT.

AND IT'S NOT THE FAULT OF THE PERSON WHO BREWED IT.

BUT WHEN IT'S BAD, THERE'S NOTHING TO BE DONE.

WHAT A GRUMPY FELLOW, WHEN EVERYONE ELSE IS RAVING ABOUT HOW GOOD IT IS!

IF YOU WANT TO ENJOY A DELICIOUS ROASTED TEA, YOU'VE GOT TO DO IT BY HAND!

IT MUST HAVE BEEN ROASTED JUST BEFORE BREWING, OR IT'S POINTLESS!

THE WAY THE TEA LEAVES WERE ROASTED?

THE ROAST IS OVERDONE, AND THE SWEETNESS HAS VANISHED...

THIS ROASTED TEA WAS PROBABLY DONE BY MACHINE, BUT-

12

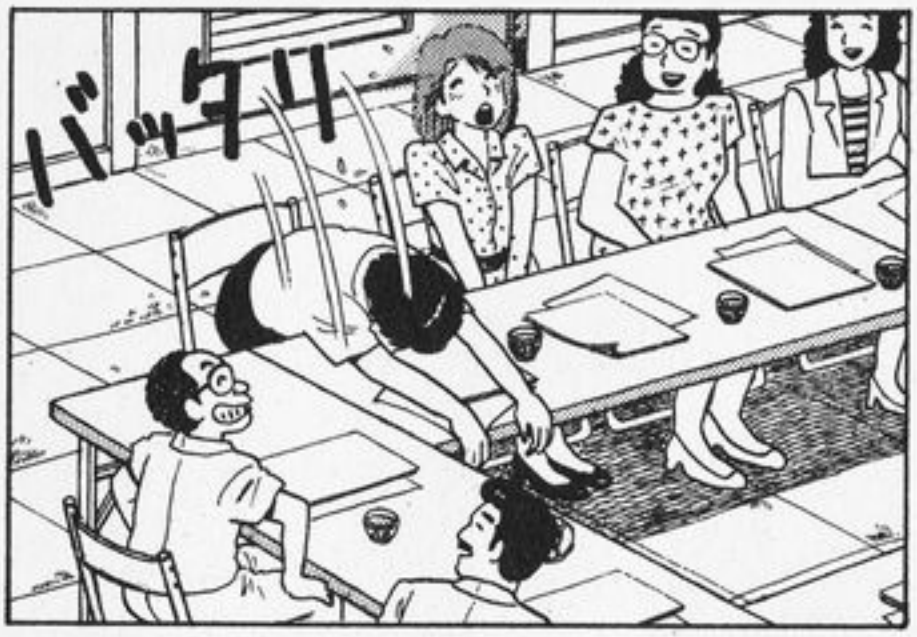
AHHH...

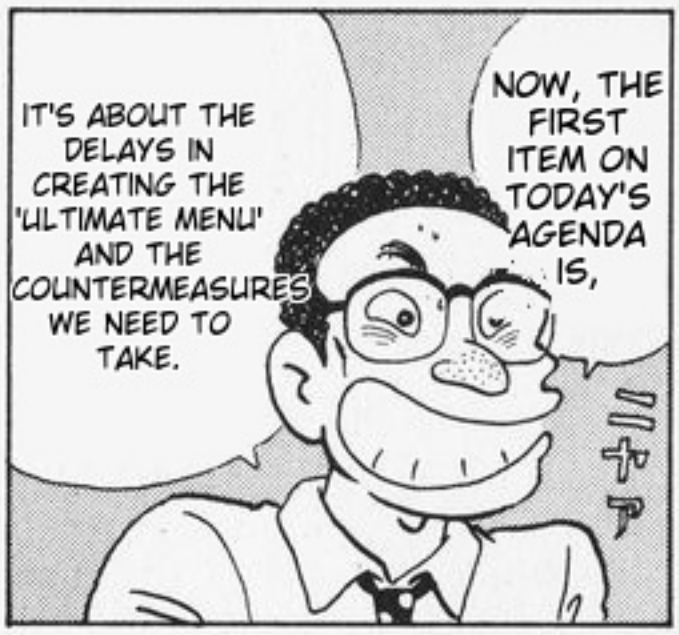
YAMAOKA-KUN, LET'S CHAT A BIT AFTER THE MEETING.

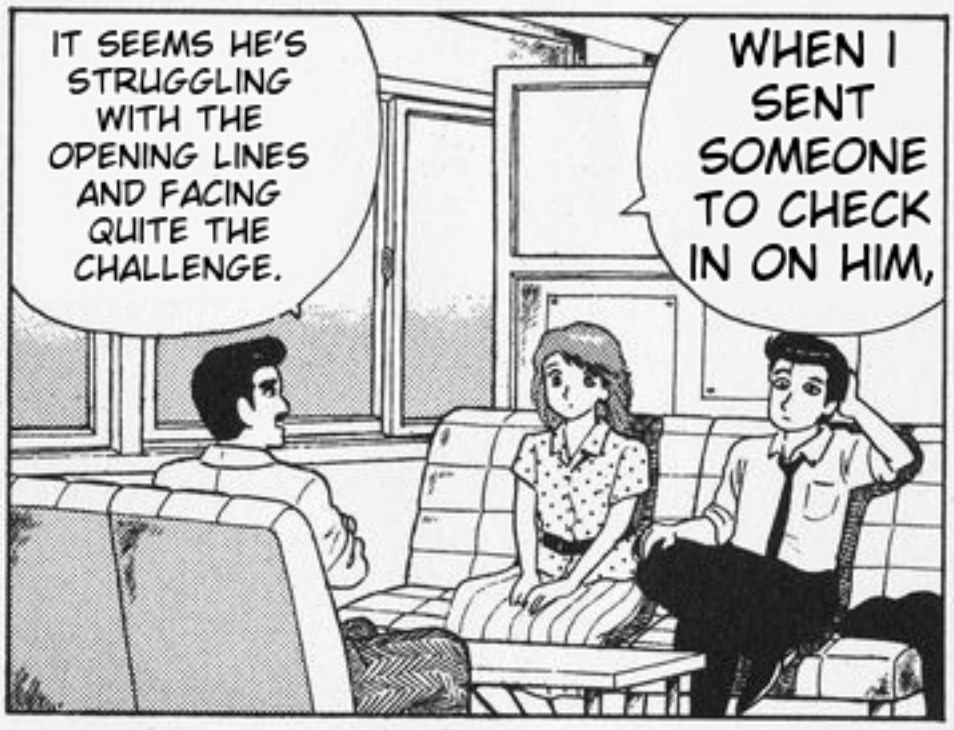
HMM... THAT'S A VALUABLE INSIGHT.

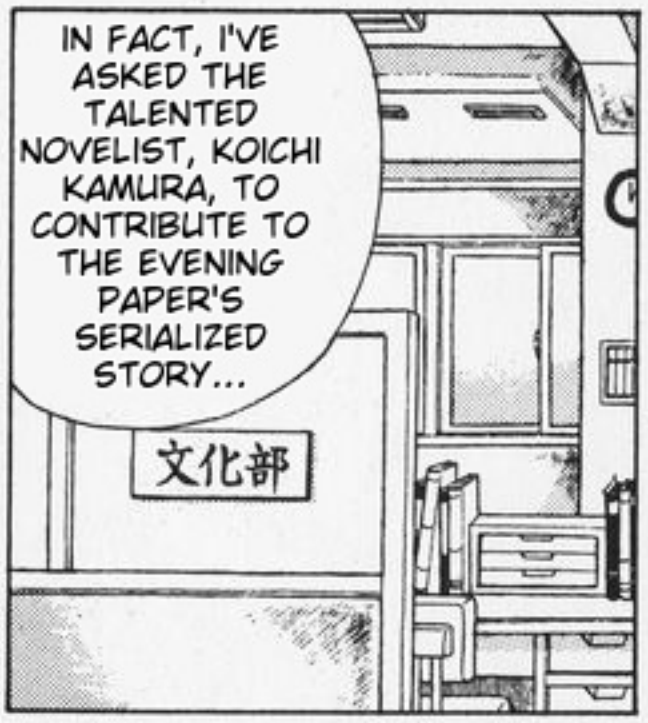
WELL, THAT'S JUST INDULGENT.

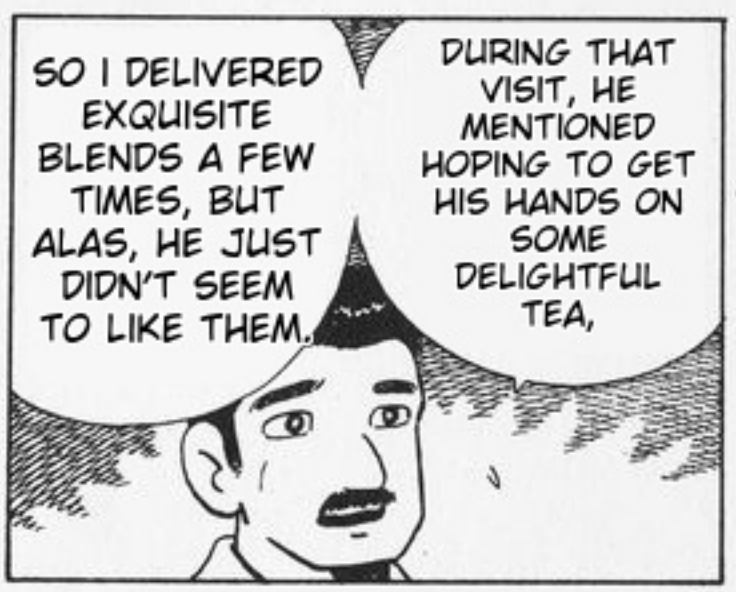
DELICIOUS BY NATURE 18











NO NEED TO BUTTER UP THE WRITER LIKE THIS.

DON'T YOU DARE COMPLAIN! IT'S ALL FOR THE SAKE OF GETTING A MASTERPIECE!

PLEASE, DO COME IN AND MAKE YOURSELF AT HOME.

WHY, HOW VERY POLITE OF YOU, THANK YOU KINDLY!

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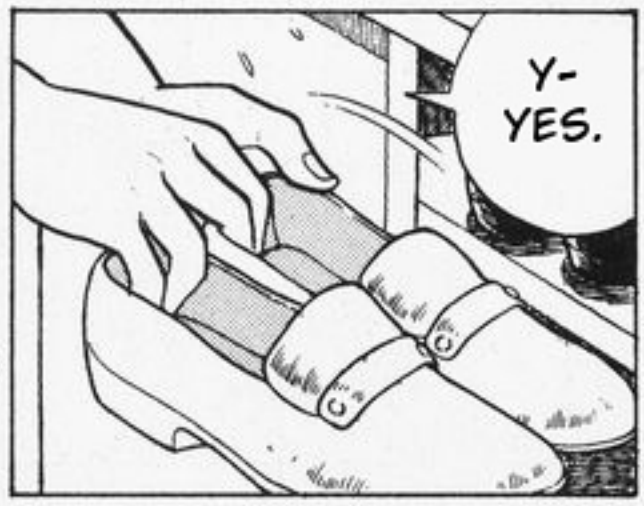
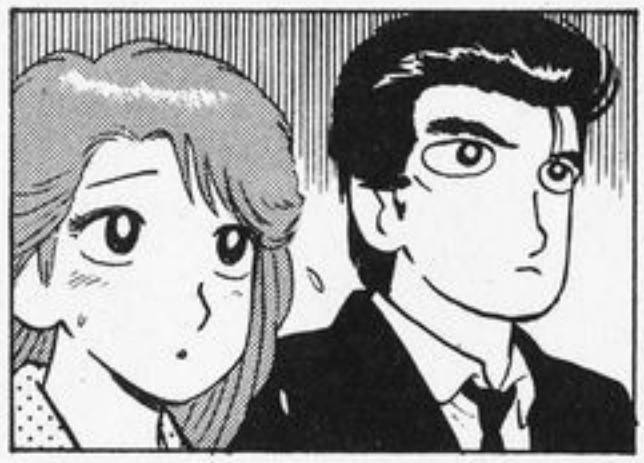
WE'RE HERE FROM TOZAI NEWS. WE WANT TO BREW SOME TEA WITH YOU.

14

I'M JUST STEPPING OUT FOR A BIT!

DELICIOUS BY NATURE 18





15

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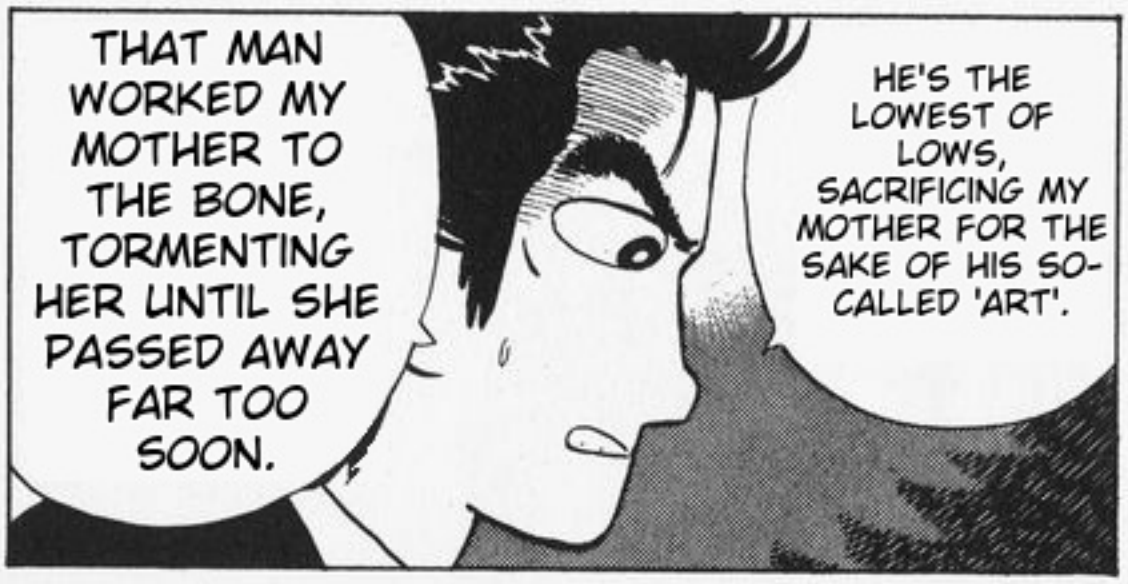
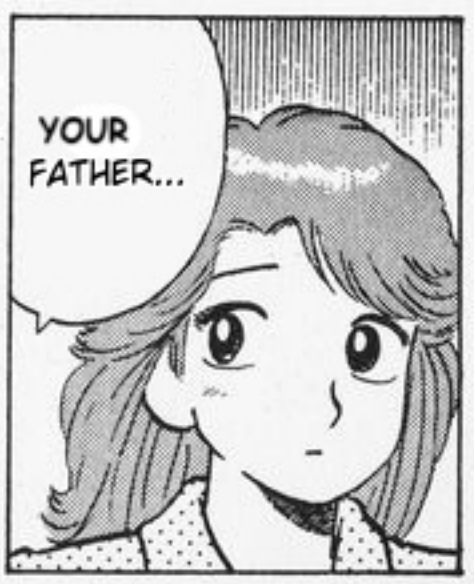
HAVE A GOOD WALK, DEAR...

DON'T WORRY, MY MOTHER USED TO BREW ROASTED TEA FOR MY FATHER ALL THE TIME.
DO YOU THINK I CAN REALLY MANAGE TO MAKE ROASTED TEA?

PERFECT! WITH CHARCOAL, WE COULDN'T ASK FOR ANYTHING BETTER.
SINCE WE DON'T HAVE A HIBACHI, DO YOU THINK THIS WILL SUFFICE?


THAT MAN WORKED MY MOTHER TO THE BONE, TORMENTING HER UNTIL SHE PASSED AWAY FAR TOO SOON.
HE'S THE LOWEST OF LOWS, SACRIFICING MY MOTHER FOR THE SAKE OF HIS SO-CALLED 'ART'.


YOUR FATHER...

DELICIOUS BY NATURE 18

YOU WITNESSED HOW MY HUSBAND TOOK OUT HIS FRUSTRATIONS ON ME, DIDN'T YOU...?

NOW, AS YOU BRING THIS UP,

.....

EVERY TIME HE ACHIEVED SOMETHING REMARKABLE, DIDN'T SHE BEAM WITH GENUINE HAPPINESS AND PRIDE?

HOW COULD YOU NOT SEE THAT YOUR MOTHER CONSIDERED HER GREATEST JOY IN LIFE TO BE HELPING YOUR FATHER THRIVE AS AN ARTIST?

AFTER ALL, IT'S A REFLECTION OF HER OWN ACCOMPLISH-MENTS AS WELL...

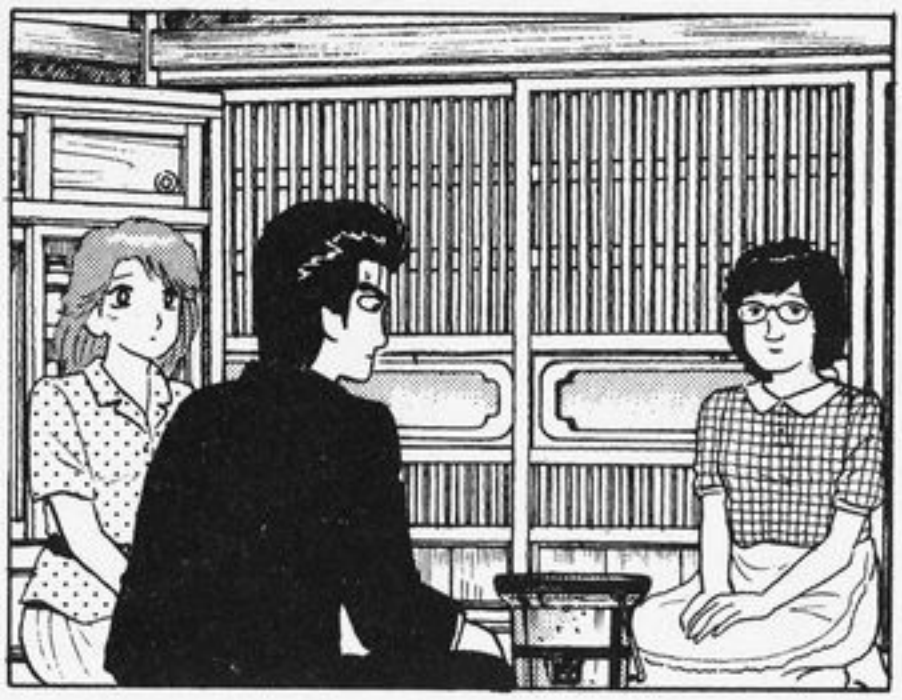
BUT I WONDER IF YOU MIGHT BE MISUNDERSTANDING YOUR PARENTS' RELATIONSHIP?

HUH?

TO THE OUTSIDE WORLD, SOME COUPLES MAY APPEAR ALL LOVEY-DOVEY, YET BENEATH THE SURFACE, THEIR RELATIONSHIP IS AS FROSTY AS A WINTER MORNING. AND OF COURSE, THE OPPOSITE CAN BE TRUE TOO.

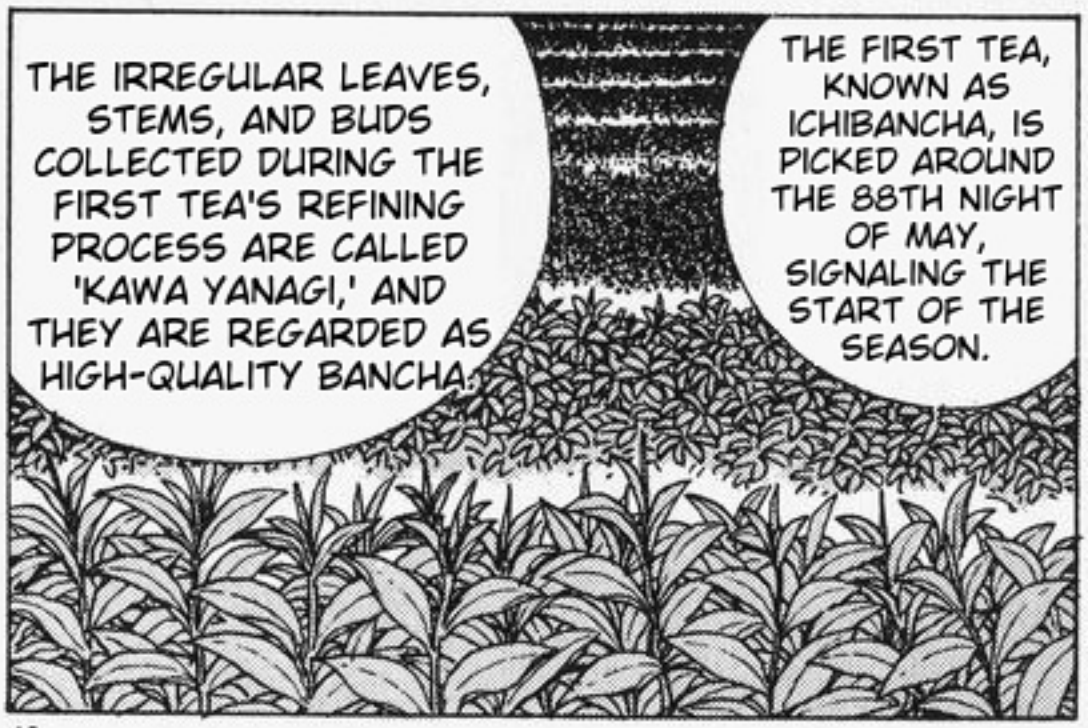
AND YOU KNOW, THE DYNAMICS BETWEEN A HUSBAND AND WIFE ARE THINGS THAT EVEN CHILDREN CAN NEVER TRULY GRASP, LET ALONE OUTSIDERS.

THAT'S JUST ABSURD... IT CAN'T BE TRUE!



I'M GOING TO TRY THE ROASTING TECHNIQUE MY MOTHER TAUGHT ME.

YOU REALLY DON'T UNDERSTAND WHAT'S IN A PERSON'S HEART, DO YOU...

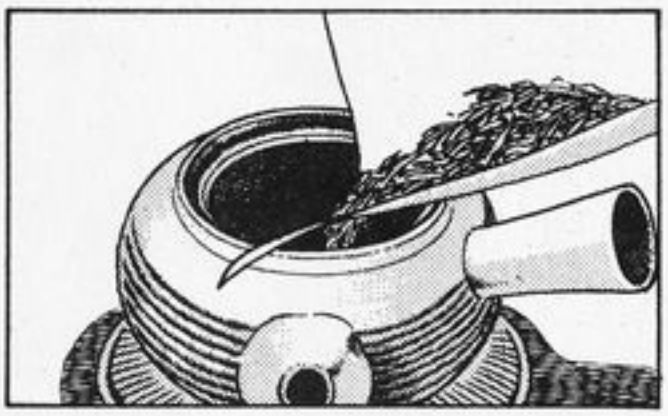

THE IRREGULAR LEAVES, STEMS, AND BUDS COLLECTED DURING THE FIRST TEA'S REFINING PROCESS ARE CALLED 'KAWA YANAGI,' AND THEY ARE REGARDED AS HIGH-QUALITY BANCHA.
THE FIRST TEA, KNOWN AS ICHIBANCHA, IS PICKED AROUND THE 88TH NIGHT OF MAY, SIGNALING THE START OF THE SEASON.

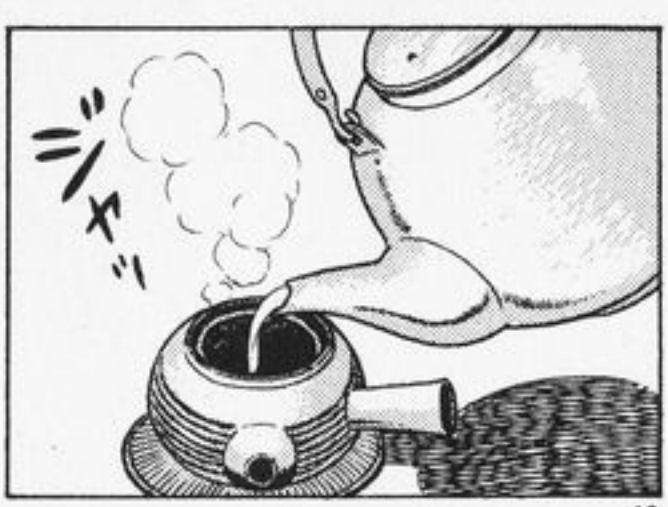
FOR THIS, I'LL USE BANCHA LEAVES..."
スポ"

18

WHEN I SMASHED MY MOTHER'S ROASTING POT TO PIECES, SHE TOO USED WASHI PAPER LIKE THIS TO ROAST AND BREW HER TEA.
I VISITED SEVERAL SHOPS, BUT SINCE THEY DIDN'T HAVE A ROASTING POT, I'VE DECIDED TO USE WASHI PAPER INSTEAD.

DELICIOUS BY NATURE 18





WITH A PLEASANT BITTERNESS AND A HINT OF SWEETNESS...
OH, MY HEART FEELS SO CLEAR AND LIGHT!
THE FLAVOR IS LIGHT, NOT TOO INTENSE, AND SO REFRESHING!
SEE, THIS IS THE REAL TASTE OF ROASTED TEA!
MAKI! JUST AS I WAS ABOUT TO HOP ON THE TRAIN, AN IDEA STRUCK ME LIKE LIGHTNING!
I'VE FINISHED THE OPENING FOR THE TOZAI NEWSPAPER NOVEL!
OH MY! THAT'S WONDERFUL, DARLING!
HEY! I'LL START WRITING RIGHT AWAY, SO BRING ME SOME TEA!
COMING RIGHT UP!

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IF THIS KEEPS UP, I'LL BE ON FIRE AT WORK! BRING ME MORE!

OH WOW, THIS IS DELICIOUS! THIS IS EXACTLY THE TEA I'VE BEEN CRAVING!

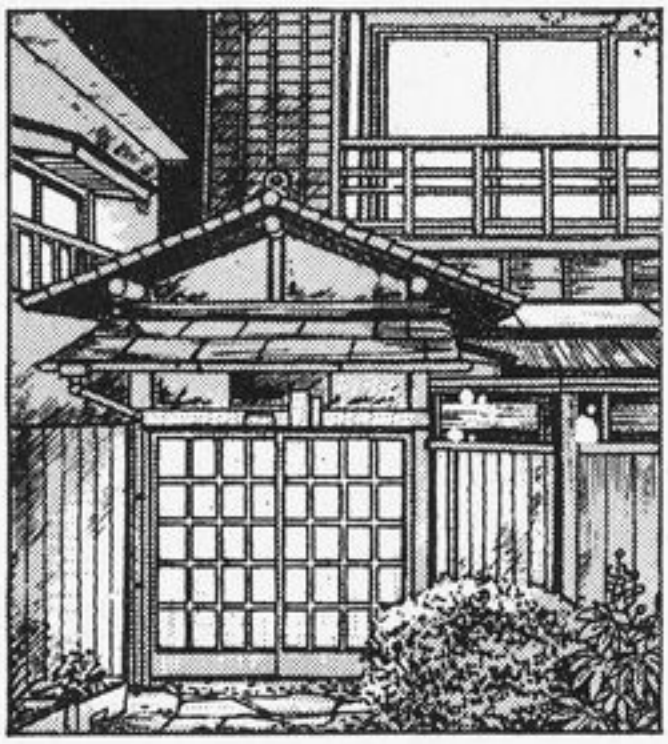
YOU REALLY HAVE TO GIVE IT A GOOD SHAKE, DON'T YOU!

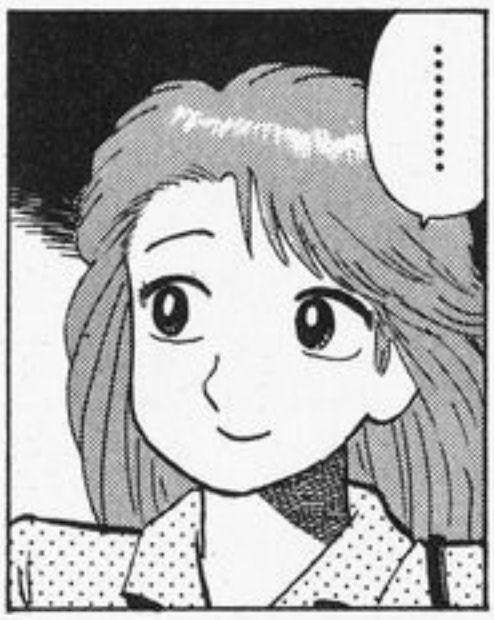
I'M GOING TO GIVE IT A SHOT!

I CAN TELL YOU'RE GOING TO DO GREAT THINGS!

THANK YOU SO MUCH! I'M THRILLED THAT YOU LOVE IT!

.....





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